Witas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **2 min** at **78C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(50.5%)*	81 %	4
Grain	Wheat, Flaked	2.2 kg *(44.4%)*	77 %	4
Grain	Oats, Flaked	0.25 kg *(5.1%)*	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Other	Chłodnica	0 g	Boil	15 min
Flavor	Kolendra	10 g	Boil	10 min
Flavor	Skórka pomarańczy	20 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	Kolendra	10 g	Boil	5 min