

# EwiTality

- Gravity **13.3 BLG**
- ABV ---
- IBU **18**
- SRM **4.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **64 C**, Time **75 min**

## Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (42.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	2 kg (42.1%)	80 %	6
Adjunct	Płatki Pszeniczne	0.75 kg (15.8%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	30 g	10 min	8.8 %
Aroma (end of boil)	Cascade	50 g	5 min	6.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.3 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	20 g	Boil	10 min