

# Ten Witson Cruzoe

- Gravity **15.2 BLG**
- ABV ---
- IBU **14**
- SRM **6.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	3 kg (45.5%)	75 %	3
Grain	Strzegom Pilzneński	3 kg (45.5%)	80 %	4
Grain	Płatki owsiane	0.2 kg (3%)	85 %	3
Grain	Caramunich I - Weyermann	0.4 kg (6.1%)	85 %	90

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	20 g	60 min	5.5 %
Boil	Mount Hood	20 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Slant	100 ml	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Cytryna	800 g	Boil	10 min

Spice	Rumianek	30 g	Boil	10 min
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