

# Witbier Głogoczowski cytrusowy

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **4.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **79 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **79C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (60%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SafAle™ BW-20	Wheat	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	10 min
Spice	skórki gorzkiej pomarańczy	20 g	Boil	10 min
Spice	skórki cytryny	20 g	Boil	10 min