

Witbier (zestaw Browamator)

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **23**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (58.1%) | 81 % | 4 |
| Grain | Weyermann - Acidulated Malt | 1.3 kg (30.2%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 10 g | 15 min | 3.6 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |
| Boil | Styrian Golding | 20 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|---------|--------|
| Spice | skórka pomarańczy gorzkiej | 20 g | Boil | 15 min |
| Spice | skórka pomarańczy słodkiej | 20 g | Boil | 15 min |
| Spice | kolendra | 20 g | Boil | 15 min |