Witbier z Browamatora

- Gravity **11.9 BLG**
- ABV **---**
- IBU **22**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(58.1%)*	81 %	4
Grain	Weyermann pszeniczny jasny	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	Hallertau Spalt Select	30 g	60 min	3.3 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	15 min	3.3 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	15 min	4.4 %
Aroma (end of boil)	Hallertau Spalt Select	20 g	5 min	3.3 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Sweet Orange Peel	20 g	Boil	15 min
Flavor	Bitter Orange Peel	20 g	Boil	15 min
Spice	Coriander Seeds	20 g	Boil	15 min

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