Guzman

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **2.5**
- 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 **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann® Pilsner Malt	2.5 kg *(58.1%)*	80.5 %	3
Grain	Weyermann® Słód pszeniczny	1.3 kg *(30.2%)*	82 %	4
Grain	Płatki pszeniczne błyskawiczne	0.5 kg *(11.6%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	4.5 %
Boil	Willamette	10 g	15 min	4.5 %
Boil	Saaz	15 g	15 min	2.5 %
Boil	Saaz	15 g	5 min	2.5 %
Whirlpool	Willamette	20 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-33	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	0.5 g	Mash	---
Water Agent	Epsom	3 g	Mash	---
Water Agent	Sól	3.5 g	Mash	---
Other	Pożywka Yeast G.F.	1 g	Boil	5 min
Fining	Whirlflock	4 g	Boil	5 min
Flavor	Skórka z pomarańczy Curacao	20 g	Boil	15 min
Flavor	Skórka z pomarańczy słodkiej	20 g	Boil	15 min
Flavor	Kolendra	20 g	Boil	15 min

Notes

- Ca-75.8/Mg-19.8/Na-74.8/Cl-116.2/SO4-95.4/HCO3-nie wiem/

Fermentacja:
18°C - 1 dzień
18 22°C – 4 dni
22°C - 2 dni
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