

## [21] ⊥ Vito Corleone

- Gravity **12.9 BLG**
- ABV ---
- IBU **13**
- SRM **5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **52.55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **24.1 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **18.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.776 kg (33.4%)	81 %	4
Grain	Pszeniczny	1.7 kg (20.5%)	85 %	4
Grain	Castle Pale Ale	0.774 kg (9.3%)	80 %	8
Adjunct	Płatki pszenne	1.478 kg (17.8%)	--- %	2
Adjunct	Płatki owsiane	1.478 kg (17.8%)	--- %	2
Grain	Słód zakwaszający	0.1 kg (1.2%)	--- %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	17 g	60 min	4.2 %
Aroma (end of boil)	Cascade	25 g	10 min	6.9 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Aroma (end of boil)	Citra	10 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Wyeast - Belgian Witbier	Ale	Slant	1000 ml	Wyeast Labs
--------------------------	-----	-------	---------	-------------

### Extras

Type	Name	Amount	Use for	Time
Flavor	Kolendra indyjska	11.5 g	Boil	10 min
Flavor	curacao	7 g	Boil	10 min
Flavor	zest z 1,5 małej pomarańczy i 0,5 grejpfruta	20 g	Boil	10 min
Flavor	Kolendra indyjska	6 g	Boil	0 min
Flavor	zest z 1,5 małej pomarańczy i 0,5 grejpfruta	20 g	Boil	0 min