

# Wiciura

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.1%)	81 %	4
Grain	Pszeniczny	1.3 kg (30.2%)	85 %	4
Adjunct	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	10 g	15 min	5 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórki gorzkiej pomarańczy Curacao	20 g	Boil	15 min
Spice	Skórki słodkiej pomarańczy	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min

## Notes

- Receptura od Browamator  
Fermentacja - 10dni  
*May 30, 2024, 10:32 PM*