

Wit citra

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **48 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **60 min** at **66C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (56.1%)	81 %	5
Grain	Słód pszeniczny Bestmalz	1.5 kg (28%)	82 %	5
Grain	Wheat, Torrified	0.5 kg (9.3%)	79 %	4
Grain	Castlemalting - Cara Clair	0.3 kg (5.6%)	78 %	4
Sugar	cukier	0.05 kg (0.9%)	--- %	---
Korekta na skórkę kandyzowaną				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.3 %
Boil	Citra	15 g	10 min	12.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy kandyzowana	50 g	Boil	10 min
Spice	Skórka curacao	5 g	Boil	10 min
Spice	kolendra indyjska	20 g	Boil	10 min
Spice	rumianek	3 g	Boil	10 min