

# 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |     |        |         |
|--------------|-----|-----|--------|---------|
| 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 |