

# citra witbier

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **25.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **55 C**, Time **1 min**
- Temp **53 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **1 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (63%)	81 %	4
Grain	Pszeniczny	0.6 kg (13%)	85 %	4
Adjunct	Pszenica niesłodowana	0.75 kg (16.3%)	75 %	3
Grain	Słód owsiany Fawcett	0.35 kg (7.6%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	12 g	60 min	12 %
Boil	Citra	13 g	12 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	12 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Flavor	bergamotka i inne	30 g	Boil	10 min