

# Citrus Bomb Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **75C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (33.3%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra indyjska	10 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min
Spice	Skrórka z bergamotki	10 g	Boil	5 min
Flavor	Skórka z pomarańczy świeżej	20 g	Boil	5 min

Flavor	Skórka z grejpfruta świeżego	35 g	Boil	5 min
Herb	Rumianek	5 g	Boil	5 min