

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 |