

EwiTality

- Gravity **13.3 BLG**
- ABV ---
- IBU **18**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

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

Mash step by step

- Heat up **10 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|-------|-----|
| Grain | Pilzneński | 2 kg (42.1%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2 kg (42.1%) | 80 % | 6 |
| Adjunct | Płatki Pszeniczne | 0.75 kg (15.8%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Amarillo | 30 g | 10 min | 8.8 % |
| Aroma (end of boil) | Cascade | 50 g | 5 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.3 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Flavor | Curacao | 10 g | Boil | 10 min |
| Flavor | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |