

Ten Witson Cruzoe

- Gravity **15.2 BLG**
- ABV ---
- IBU **14**
- SRM **6.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Pszenica niesłodowana | 3 kg (45.5%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 3 kg (45.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3%) | 85 % | 3 |
| Grain | Caramunich I - Weyermann | 0.4 kg (6.1%) | 85 % | 90 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mount Hood | 20 g | 60 min | 5.5 % |
| Boil | Mount Hood | 20 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Safbrew S-33 | Wheat | Slant | 100 ml | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | Cytryna | 800 g | Boil | 10 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Rumianek | 30 g | Boil | 10 min |
|-------|----------|------|------|--------|