Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **27**
- SRM **2.6**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **75 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **75C**
- Keep mash **0 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZNEŃSKI Strzegom	3 kg *(60%)*	80 %	4
Grain	Słód pszeniczny	1.5 kg *(30%)*	--- %	---
Grain	Płatki owsiane	0.5 kg *(10%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	0 min
Flavor	skórka z pomarańczy	5 g	Boil	0 min
Flavor	skórka z cytryny	5 g	Boil	0 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.