

Sunshine

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **13.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **17 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **79 C**, Time **20 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **79C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	1.8 kg (38.3%)	81 %	4
Grain	Abbey Malt Weyermann	2.7 kg (57.4%)	75 %	45
Grain	Caramel Hell	0.2 kg (4.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	15 g	60 min	4.5 %
Boil	Hallertau	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	21 g	Dextera

Extras

Type	Name	Amount	Use for	Time
Other	Watermelon puree	2000 g	Secondary	7 day(s)
Herb	Mint leaf	8 g	Boil	15 min