

Witbeer Browamator

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU ---
- SRM **3.8**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (58.1%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (30.2%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|------|------------|
| Dry Hop | Willamette | 60 g | --- | 5 % |
| Dry Hop | Saaz (Czech Republic) | 30 g | --- | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|-----------|
| Flavor | Bitter Orange Peel | 20 g | Primary | 90 day(s) |
| Flavor | Sweet Orange Peel | 20 g | Primary | 90 day(s) |