

# 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 |