

# Wiciura

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **26**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type    | Name              | Amount         | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain   | Pilzneński        | 2.5 kg (58.1%) | 81 %  | 4   |
| Grain   | Pszeniczny        | 1.3 kg (30.2%) | 85 %  | 4   |
| Adjunct | Płatki pszeniczne | 0.5 kg (11.6%) | 60 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Willamette            | 30 g   | 60 min | 5 %        |
| Boil    | Willamette            | 10 g   | 15 min | 5 %        |
| Boil    | Saaz (Czech Republic) | 15 g   | 15 min | 4.5 %      |
| Boil    | Saaz (Czech Republic) | 15 g   | 5 min  | 4.5 %      |

## Yeasts

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

## Extras

| Type  | Name                               | Amount | Use for | Time   |
|-------|------------------------------------|--------|---------|--------|
| Spice | Skórki gorzkiej pomarańczy Curacao | 20 g   | Boil    | 15 min |
| Spice | Skórki słodkiej pomarańczy         | 20 g   | Boil    | 15 min |
| Spice | Kolendra                           | 20 g   | Boil    | 15 min |

## Notes

- Receptura od Browamator  
Fermentacja - 10dni  
*May 30, 2024, 10:32 PM*