

Wit citra

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **48 C**, Time **10 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **52C**
- Add grains
- Keep mash **10 min** at **48C**
- Keep mash **60 min** at **66C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------------------------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (56.1%) | 81 % | 5 |
| Grain | Słód pszeniczny Bestmalz | 1.5 kg (28%) | 82 % | 5 |
| Grain | Wheat, Torrified | 0.5 kg (9.3%) | 79 % | 4 |
| Grain | Castlemalting - Cara Clair | 0.3 kg (5.6%) | 78 % | 4 |
| Sugar | cukier | 0.05 kg (0.9%) | --- % | --- |
| Korekta na skórkę kandyzowaną | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12.3 % |
| Boil | Citra | 15 g | 10 min | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 100 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------------------|--------|---------|--------|
| Spice | Skórka pomarańczy kandyzowana | 50 g | Boil | 10 min |
| Spice | Skórka curacao | 5 g | Boil | 10 min |
| Spice | kolendra indyjska | 20 g | Boil | 10 min |
| Spice | rumianek | 3 g | Boil | 10 min |