

# 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) |