

Witbier mocno cytrusowy

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód PILZEŃSKI Viking Malt	3.39 kg (52.2%)	80 %	4
Grain	Słód PSZENICZNY STRZEGOM Viking Malt	1.13 kg (17.4%)	80 %	4.5
Grain	Płatki owsiane	0.56 kg (8.6%)	85 %	3
Grain	Płatki pszeniczne	1.41 kg (21.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	35 g	60 min	3.5 %
Boil	Saaz (Czech Republic)	20 g	30 min	3.5 %
Aroma (end of boil)	Fuggles	15 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	12.44 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	16.96 g	Boil	10 min
Spice	kolendra - ugnieciona w moździerzu	11.3 g	Boil	10 min
Flavor	skórka z cytryny	22.61 g	Boil	5 min
Flavor	skórka z pomarańczy	33.91 g	Boil	5 min