

#49 Witbier - Pomarańczowy obłęd

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **10**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **57.6 liter(s)**
- Total mash volume **69.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (33.3%) | 81 % | 4 |
| Grain | Pszeniczny | 7 kg (58.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | East Kent Goldings | 30 g | 30 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Fermentis S-33 | Ale | Dry | 22 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------|--------|---------|--------|
| Flavor | Pomarańcze | 1000 g | Boil | 10 min |

Notes

- <https://targipiwne.pl/jak-uwarzyc-piwo-witbier/>

11 blg startowe

May 20, 2021, 4:43 PM

- 3.06.2021 - FG 1.2
Na refraktomerze 5 blg
Jun 3, 2021, 11:55 AM