

dark witbier

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **17**
- SRM **18.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **31.1 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2.1 kg (33.8%)	79 %	10
Grain	Pszeniczny	2.3 kg (37%)	85 %	4
Grain	Melanoiden Malt	0.68 kg (10.9%)	80 %	39
Grain	Płatki owsiane	0.454 kg (7.3%)	60 %	3
Grain	Carafa II	0.227 kg (3.7%)	70 %	812
Grain	łuska ryżowa	0.454 kg (7.3%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	17 g	60 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra ziarno świeżo mielone	14 g	Boil	5 min

Spice	lukrecja	14 g	Boil	5 min
Spice	anyż gwiazdzisty	3 g	Boil	5 min

Notes

- Uważnie dobierać źródło kolendry - lepiej zainwestować w dobrą kolendrę ze sklepu piwowarskiego.
Drożdże polecane: Wyeast 3942 lub WLP400, lub inny ulubiony belgijski szczep.
Nagazowanie: Medium high/3.0 (ok. 147g cukru?)
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