

Niby witbier piwnykraft

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **20**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **70 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61%)	80 %	4
Grain	Płatki pszeniczne	1.2 kg (29.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Perle	10 g	40 min	7 %
Aroma (end of boil)	Perle	10 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	15 g	Boil	5 min
Spice	Curacao	15 g	Boil	5 min

Notes

- Fermentacja 21-23
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