

No2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	1.8 kg (36.4%)	81 %	5
Grain	Pszenica niesłodowana	1.8 kg (36.4%)	75 %	3
Grain	diastatyczny	0.5 kg (10.1%)	80 %	3
Grain	Płatki pszeniczne	0.6 kg (12.1%)	85 %	3
Grain	Weyermann - Acidulated Malt	0.25 kg (5.1%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mittelfruh	50 g	30 min	3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	40 g	Secondary	---
Spice	Kolendra	5 g	Secondary	---

Notes

- Glukoza w ilości 320 gramów - do refermentacji.
Łuska ryżowa 500 gr do filtracji
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