

# Sencha Earl Grey Witbier z kwiatem pomarańczy #3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **70 C**, Time **30 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (29.4%)	82 %	4
Grain	Wheat, Flaked	1 kg (19.6%)	77 %	4
Grain	Viking Wheat Malt	1 kg (19.6%)	83 %	5
Grain	Oats, Flaked	1 kg (19.6%)	80 %	2
Grain	Karmelowy Jasny 30EBC	0.6 kg (11.8%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	marynka	25 g	60 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Ale	Dry	11.5 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	5 min
Flavor	zmielona kolendra	15 g	Boil	5 min
Flavor	kwiat pomarańczy	20 g	Boil	5 min
Flavor	earl grey sencha	100 g	Secondary	3 day(s)

## Notes

- \*- kleikowanie 70C-30min  
*Dec 3, 2019, 2:53 PM*