

Słoneczne

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **180 liter(s)**
- Trub loss **5 %**
- Size with trub loss **189 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **207.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **121.6 liter(s)**
- Total mash volume **162.2 liter(s)**

Steps

- Temp **67 C**, Time **100 min**

Mash step by step

- Heat up **121.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **100 min** at **67C**
- Sparge using **126.9 liter(s)** of **76C** water or to achieve **207.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pszenica niesłodowana | 15 kg (37%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 12 kg (29.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 7 kg (17.3%) | 81 % | 6 |
| Grain | Oats, Flaked | 1.25 kg (3.1%) | 80 % | 2 |
| Grain | Acid Malt | 0.7 kg (1.7%) | 58.7 % | 6 |
| Grain | Słód diastatyczny | 1.5 kg (3.7%) | 100 % | 6 |
| Grain | Wheat, Torrified | 1.5 kg (3.7%) | 79 % | 4 |
| Grain | Rye, Flaked | 0.8 kg (2%) | 78.3 % | 4 |
| Grain | Płatki orkiszowe | 0.8 kg (2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 70 g | 50 min | 14 % |
| Boil | East Kent Goldings | 50 g | 15 min | 5.1 % |
| Boil | Styrian Golding | 50 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------------|-------|---------|-------|-----|
| Mangrove Jack's M21 Belgian Wit | Wheat | Culture | 100 g | Żuk |
|---------------------------------|-------|---------|-------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | curacao | 45 g | Boil | 10 min |
| Spice | kolendra | 35 g | Boil | 10 min |
| Flavor | curacao | 35 g | Boil | 3 min |
| Spice | kolendra | 25 g | Boil | 3 min |
| Spice | Kminek | 2 g | Boil | 3 min |

Notes

- Na 3 minuty przed końcem sok i skórka z połowy 10 cytryn i 8 pomarańczy. Na whirlpool przy 80 stopniach sok i skórka z drugiej połowy owoców.
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