

Witbier 1

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.7 liter(s)**

Steps

- Temp **40 C**, Time **20 min**
- Temp **50 C**, Time **15 min**
- Temp **63 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **20 min** at **40C**
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (40.5%) | 81 % | 4 |
| Grain | Pszeniczny Viking | 2.2 kg (40.5%) | 85 % | 4 |
| Grain | Płatki żytnie | 0.35 kg (6.4%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.38 kg (7%) | 85 % | 3 |
| Grain | Słód owsiany Fawcett | 0.3 kg (5.5%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Whirlpool | Marynka | 20 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|---------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |

Notes

- 40C rozbić betaglukanów w płatkach oraz uzyskanie większej ilości kwasu ferulowego (wzmocni goździkowy charakter)
50C przerwa białkowa

4g gipsu CaSo4

3gr NaCl

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