

Witbier - 11 BLG

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **19**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **60 C**, Time **70 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **70 min** at **60C**
- Keep mash **15 min** at **72C**
- Sparge using **17.9 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 | Tradition | 10 g | 40 min | 5.5 % |
| Boil | Tradition | 10 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|-------|
| Spice | Curacao | 15 g | Boil | 2 min |

| | | | | |
|--------|-----------------------------|------|------|--------|
| Spice | Kolendra | 15 g | Boil | 2 min |
| Flavor | Wysuszone skórka pomarańczy | 25 g | Boil | 10 min |

Notes

- Z czterech pomarańczy obrałem skórę tak aby obrać tylko pomarańczową skórę bez miąższu. Ususzyłem w piekarniku i zostawiłem na kilka dni (do czasu warzenia)
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