

Witbier 2023

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **63 C**, Time **85 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **85 min** at **63C**
- Keep mash **1 min** at **77C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	1.7 kg (34%)	80.5 %	4
Grain	Viking Pilsner malt	0.5 kg (10%)	82 %	4
Grain	Płatki pszeniczne	2 kg (40%)	60 %	3
Grain	Słód pszeniczny Bestmalz	0.8 kg (16%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	27 g	60 min	4.2 %
Boil	Saaz (Czech Republic)	10 g	10 min	4.2 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	7 g	Boil	5 min
Flavor	skórka gorzkiej pomarańczy	15 g	Boil	5 min

Flavor	zest z 1 pomarańczy	1 g	Boil	5 min
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Notes

- WODA:
<https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=XX9SX1M>

10 litrów wody w temp 70/72 -> kleikowanie 2 kg płatków pszennych (15 minut)
Dolewam 5 litrów zimnej wody, dodaje sole i kwas -> wsypuje słoły i ustaliam temp na 55'C

pH po dodatku 5 ml kwasu = 5,64 -> Dodaje dodatkowe 1,5 ml kwasu -> pH = 5,45 ph

BRZECZKA PRZEDNIA: ok 25 litrów o ekstrakcie 11,4 BLG

BUTELKOWANIE:

25.08.2023 - 152 g cukru na 19,5 litra piwa

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