

Witbier

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **12**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **100 min**
- Evaporation rate **5 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **50 C**, Time **60 min**
- Temp **68 C**, Time **90 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **60 min** at **50C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.2 kg (38.3%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.1 kg (1.7%) | 79 % | 45 |
| Grain | Pszeniczny | 0.7 kg (12.2%) | 85 % | 4 |
| Adjunct | Płatki pszeniczne | 2 kg (34.8%) | 85 % | 3 |
| Adjunct | Płatki owsiane | 0.5 kg (8.7%) | 85 % | 3 |
| Sugar | cukier | 0.25 kg (4.3%) | 100 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 90 min | 6 % |
| Boil | Cascade | 15 g | 15 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Other | cukier | 250 g | Boil | 90 min |
| Flavor | kminek rozgnieciony | 0.5 g | Boil | 15 min |
| Flavor | kolendra | 7.5 g | Boil | 10 min |
| Other | łyżka mąki | 10 g | Boil | 10 min |
| Flavor | skórka pomarańczy | 50 g | Boil | 10 min |
| Flavor | kolendra | 7.5 g | Boil | 3 min |
| Flavor | skórka pomarańczy | 50 g | Boil | 3 min |

Notes

- płatki kleikować 66 st.C - 30 min, 100 st.C - 10 min
kleik wrzucić w temp. 68 st.C i trzymać 90 min w opadającej temperaturze do 60 st.C.
Jun 15, 2017, 8:52 PM