

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **11.6 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **53 C**, Time **30 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **30 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.35 kg (28%)	80 %	4
Grain	Briess - Pale Ale Malt	0.78 kg (16.1%)	80 %	7
Adjunct	Pszenica niesłodowana	2 kg (41.4%)	75 %	3
Grain	Płatki owsiane	0.5 kg (10.4%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	21 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	WhirlFloc	2.5 g	Boil	12 min
Spice	Kolendra	20 g	Boil	7 min
Spice	Curacao	17 g	Boil	7 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	7 min
Spice	Liście limonki kaffir	3 g	Boil	7 min
Spice	Skórka bergamotki	13 g	Boil	7 min
Spice	Trawa cytrynowa	5 g	Boil	7 min

Notes

- Skleikować 2.0 kg pszenicy niesłodowanej
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