

Witbier goździki i banany

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **21**
- SRM **7.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **47.3 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **43 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszoniczny | 5 kg (37%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 3.5 kg (25.9%) | 79 % | 10 |
| Grain | Pilzneński | 3.5 kg (25.9%) | 81 % | 4 |
| Grain | Karmelowy Czerwony | 1.5 kg (11.1%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galaxy | 20 g | 60 min | 16.2 % |
| Boil | Galaxy | 30 g | 10 min | 16.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale WB-06 | Ale | Dry | 23 g | --- |

Notes

- Brzeczka 04.08.22
Blg start 13
Rozlew 25.08
Aug 4, 2022, 5:40 PM