

Witbier II

- Gravity **12.9 BLG**
- ABV ---
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2 kg (40%)	85 %	3
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki gęstwa	Wheat	Liquid	100 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy + curacao + Kolendra	101010 g	Boil	15 min

Spice	Skórka pomarańczy + curacao + Kolendra	101010 g	Boil	5 min
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Notes

- Refermentacja 170g glukoza
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