

Witbier ze starych słodów

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **22**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (56.1%)	75 %	4
Grain	Pszenica niesłodowana	2 kg (35.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (8.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.2 %
Boil	East Kent Goldings	20 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min
Flavor	Skórka pomarańczy	35 g	Boil	5 min
Flavor	Skórka cytryny	2 g	Boil	5 min
Fining	Mech irlandzki	10 g	Boil	10 min

Notes

- Drożdże kręcone od 24 godzin w 300ml 6B
Zasyp wsypany do 72 / 23L, temperatura spadła do 66. Zostawione na palniku o mocy 1.
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