

Koze

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **---** %
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (41.7%)	80 %	4
Grain	Pszeniczny	1.5 kg (41.7%)	85 %	4
Grain	Płatki owsiane	0.6 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Brettanomyces bruxellensis	Ale	Liquid	500 ml	Wyeast Labs
Lactobacillus	Ale	Dry	10 g	apteka

Extras

Type	Name	Amount	Use for	Time
Flavor	sól	20 g	Bottling	---
Spice	kolendra indyjska	20 g	Boil	5 min

Notes

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

- schłodzić do 35* i dać lacto, po 24h dodać bretty
Aug 2, 2018, 11:17 PM