

Wikuśne

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **18**
- SRM **3.6**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **78C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.7 kg (39.5%)	80 %	4
Adjunct	Pszenica niesłodowana	1.5 kg (34.9%)	75 %	3
Grain	Strzegom Pszeniczny	0.5 kg (11.6%)	81 %	6
Grain	Diastatyczny	0.4 kg (9.3%)	76 %	7
Grain	Strzegom Monachijski typ I	0.2 kg (4.7%)	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	45 min	7.6 %
Boil	lunga	10 g	15 min	10.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Flavor	Curacao	20 g	Boil	10 min
Flavor	Kolendra	20 g	Boil	10 min
Flavor	Herbata zielona jaśminowa	30 g	Secondary	2 day(s)

Notes

- łuska ryżowa 100g namoczona 20 min w gorącej wodzie dodana na dno kadzi filtracyjnej przed przetransferowaniem zacieru

Profil wody:

Ca 54

Mg 10

Na 65

SO4 105

Cl 123

HCO3 36

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