Brew For Ukraine - Frau Ribbentrop

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **11**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.75 kg *(59.8%)*	82 %	4
Adjunct	Pszenica niesłodowana	1.5 kg *(32.6%)*	75 %	3
Grain	Płatki pszeniczne	0.25 kg *(5.4%)*	60 %	3
Adjunct	łuska ryżowa	0.1 kg *(2.2%)*	1 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	10 g	70 min	6.1 %
Boil	Hallertau Mittelfruh	15 g	10 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale wb-06	Wheat	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	1 min

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

Spice	suszona skórka słodkiej pomarańczy	20 g	Boil	1 min

Notes

- F.burz 14 dni w temp 18-20 C.
  Apr 7, 2023, 2:00 PM