White titi - WIT-WAI-ITI

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **4.3**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg *(41.7%)*	80 %	4
Adjunct	Pszenica niesłodowana	1 kg *(20.8%)*	75 %	3
Grain	Słód pszeniczny Bestmalz	1 kg *(20.8%)*	82 %	5
Grain	Wheat, Torrified	0.5 kg *(10.4%)*	79 %	4
Adjunct	Płatki owsiane	0.1 kg *(2.1%)*	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg *(4.2%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12.3 %
Boil	Citra	10 g	15 min	12.3 %
Boil	Citra	5 g	5 min	12.3 %
Aroma (end of boil)	WAI-ITI	25 g	15 min	2.7 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka słodkiej pomarańczy	40 g	Boil	10 min
Spice	Skórka cytrynowa	10 g	Boil	10 min
Spice	Skórka grejpfrutowa	5 g	Boil	10 min
Spice	kolendra	20 g	Boil	10 min

Notes

- Skórka z 6 pomarańczy, 1 grejpfruta, 2 cytryn 10 + 15(przy następnej podzielić na pół i jedna przed drugą po gotowaniu) min razem z chmielem na aromat (chmiel jest dłużej ok 5min)
  Dodana kolendra polska.
  Jun 6, 2020, 11:23 AM