

Wit

- Gravity **11.9 BLG**
- ABV ---
- IBU **15**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.1%)	81 %	4
Grain	Pszeniczny	0.9 kg (19.8%)	85 %	4
Grain	płatki pszenne błyskawiczne	1.1 kg (24.2%)	--- %	4
Grain	płatki orkiszowe błyskawiczne	0.27 kg (5.9%)	--- %	---
Grain	płatki owsiane błyskawiczne	0.27 kg (5.9%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	10 g	60 min	4.8 %
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Aroma (end of boil)	Pacifica (NZ)	10 g	10 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	10 g	5 min	4.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safbrew S-33	Ale	Dry	11.5 g	Safbrew
--------------	-----	-----	--------	---------

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curacao	20 g	Boil	5 min

Notes

- dodatki wg przepisu:
+ 7,5 g kolendry + 6,6 g curacao - 10min
+ 7,5 g kolendry + 13,3 g curacao - 3min
Jun 7, 2016, 10:54 AM