

## 7# TROPICAL BLANCHE

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- Gravity **12.9 BLG**
- ABV ---
- IBU **23**
- SRM **4.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **20.6 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (32.3%)	85 %	4
Grain	Pilzneński	3 kg (48.4%)	81 %	4
Grain	Płatki pszeniczne	0.8 kg (12.9%)	68 %	4
Grain	Płatki owsiane	0.4 kg (6.5%)	68 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga	20 g	60 min	11.6 %
Boil	Junga	10 g	5 min	11.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
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Other	Owoce tropikalne mrożone - ananas, melon zielony, melon żółty, mango, papaja	450 g	Boil	0 min
Spice	Skórka słodkiej pomarańczy (sucha)	55 g	Boil	15 min
Spice	Skórka cytryny (sucha)	25 g	Boil	15 min
Spice	Kolendra świeżo mielona	20 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy (świeża)	12 g	Boil	0 min
Spice	Mięta świeża	12 g	Boil	5 min
Spice	Mięta świeża	5 g	Boil	0 min