

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **2.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **8.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (44.8%)	80 %	4
Grain	Pszenica niesłodowana	1.2 kg (41.4%)	--- %	---
Grain	Weyermann - Acidulated Malt	0.1 kg (3.4%)	--- %	---
Grain	Płatki owsiane	0.3 kg (10.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	10 g	60 min	4.5 %
Boil	Spalt Select	10 g	20 min	3.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
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Flavor	Skórka gorzkiej pomarańczy	10 g	Boil	3 min
Spice	Kolendra	5 g	Boil	3 min
Spice	Aframom madagaskarski	5 g	Boil	3 min
Other	Łuska ryżowa	150 g	Mash	5 min

Notes

- Skleikować płatki owsiane i pszenicę niesłodowaną.
Apr 22, 2021, 9:30 PM