

#215 Frau Ribbentrop powraca (11º)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **9**
- SRM **3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24.9 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **49.4C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking pilzneński | 3 kg (61.2%) | 82 % | 3.5 |
| Grain | Pszenica niesłodowana | 1.65 kg (33.7%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------------------------|--------|--------|------------|
| Boil | Hallertau Mittelfruh DE 2022 granulát | 25 g | 90 min | 3.1 % |
| Aroma (end of boil) | Hallertau Mittelfruh DE 2022 granulát | 10 g | 10 min | 3.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|-------|-------|--------|------------------|
| FM23 Magiczny ogród | Wheat | Slant | 80 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|---------------------------|------|------|-------|
| Flavor | Kwiat gorzkiej pomarańczy | 50 g | Boil | 1 min |
| Flavor | Kolendra | 20 g | Boil | 1 min |