

Biała Podlaska #2 - Witbier - Browar na Wyżynie

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **6 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | pilznieński Viking Malt | 2.5 kg (45.5%) | 80 % | 5 |
| Grain | pszeniczny Viking Malt | 0.5 kg (9.1%) | 81 % | 5 |
| Grain | płatki pszenne błyskawiczne | 1.8 kg (32.7%) | 50 % | 1 |
| Grain | płatki owsiane błyskawiczne | 0.5 kg (9.1%) | 50 % | 3 |
| Grain | mąka pszenna | 0.2 kg (3.6%) | 50 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Junga (PL) - granulát | 8 g | 60 min | 12.5 % |
| Boil | Saaz (CZ) - granulát | 20 g | 15 min | 3.78 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safbrew T-58 | Ale | Slant | 300 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------------|---------|---------|---------|
| Flavor | Skórka pomarańczy | 100 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 5 min |
| Herb | Rumianek saszetka x 2 | 3 g | Boil | 5 min |
| Water Agent | kwas mlekowy | 4 g | Mash | 110 min |
| Water Agent | chlorek sodu | 3 g | Mash | 110 min |
| Water Agent | siarczan wapnia | 1 g | Mash | 110 min |
| Water Agent | woda demineralizowana | 15000 g | Mash | 110 min |
| Spice | curacao | 20 g | Boil | 5 min |

Notes

- Profil wody:
Ca+2 Mg+2 Na+ Cl- SO4-2 Alkalinity Residual
68.2 10.0 44.4 71.4 42.6 109.9 55.4

SO42-/Cl- ratio: 0.6 Very Malty
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