

Białkownik

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **5.125 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **22.7 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **55.1C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pszenica niesłodowana | 1 kg (27%) | 75 % | 3 |
| Grain | Heidelberg | 2 kg (54.1%) | 80.5 % | 2 |
| Grain | Pszeniczny | 0.5 kg (13.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 25 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

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

| | | | | |
|--------|----------|------|------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Flavor | Curacao | 12 g | Boil | 10 min |

Notes

- Pszenicę skleikować: wsypać do 5l wody, zagotować mieszając i gotować 5 min. mieszając
 - Kolendra mielona w moździerzu
 - Fermentacja: 19-21 st C, 14 dni
 - Nagazowanie: 2.6 vol.
 - Leżakowanie: 15 dni
- Jan 26, 2025, 6:31 PM*