

Black Witbier

- Gravity **12.3 BLG**
- ABV ---
- IBU **20**
- SRM **28.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.4%) | 81 % | 4 |
| Grain | Wheat, Flaked | 2 kg (44.4%) | 77 % | 4 |
| Grain | Carafa II | 0.25 kg (5.6%) | 70 % | 812 |
| Grain | Strzegom Czekoladowy jasny | 0.25 kg (5.6%) | 68 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Summit | 10 g | 60 min | 17 % |
| Boil | Summit | 10 g | 1 min | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|-------|-------|--------|-------------|
| Wyeast - Belgian Witbier | Wheat | Slant | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | anyż gwieździsty | 10 g | Boil | 10 min |
| Spice | rumianek | 1 g | Boil | 10 min |

Notes

- Zużywamy zapasy Summita
Jun 22, 2015, 11:05 AM
- 1 gwiazdka anyżu
Jun 22, 2015, 11:15 AM