

Kaffir Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Płatki pszeniczne | 2 kg (36.4%) | 85 % | 3 |
| Grain | Weyermann - Pilsner Malt | 2 kg (36.4%) | 81 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (18.2%) | 85 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Izabella | 20 g | 60 min | 5.1 % |
| Boil | Izabella | 20 g | 10 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|-----------|----------|
| Spice | Kolendra Indyjska | 10 g | Boil | 15 min |
| Spice | Mąka pszenna | 5 g | Boil | 15 min |
| Spice | Skórka słodkiej pomarańczy | 2 g | Boil | 15 min |
| Spice | Liście Kaffiru | 20 g | Boil | 15 min |
| Spice | Kolendra Indyjska | 10 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 5 min |
| Spice | Kolendra Indyjska | 10 g | Boil | 5 min |
| Spice | Skórka słodkiej pomarańczy | 2 g | Boil | 5 min |
| Spice | Skórka cytryny | 2 g | Boil | 5 min |
| Spice | Liście Kaffiru | 20 g | Boil | 5 min |
| Water Agent | Wirfloc | 1.25 g | Boil | 5 min |
| Spice | Liście Kaffiru | 10 g | Secondary | 0 day(s) |

Notes

- 10g liści Kaffiru przed rozlewem w formie herbatki.
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