

Leśny Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (45.5%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.4 kg (31.8%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (13.6%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (9.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 13 % |
| Boil | Citra | 20 g | 5 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Wheat | Ale | Liquid | 1100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | Skórka słodkiej pomarańczy | 5 g | Boil | 5 min |
| Spice | Kolędra | 15 g | Boil | 5 min |
| Spice | Imbir | 5 g | Boil | 5 min |
| Spice | Curacao | 10 g | Boil | 5 min |

Notes

- Pszenica kleikowana w >70 st. C przez ok 20 min.
May 13, 2016, 12:45 PM