

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.
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