

Sencha Earl Grey Witbier z kwiatem pomarańczy #3

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **21**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 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 **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **90 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.5 kg (29.4%) | 82 % | 4 |
| Grain | Wheat, Flaked | 1 kg (19.6%) | 77 % | 4 |
| Grain | Viking Wheat Malt | 1 kg (19.6%) | 83 % | 5 |
| Grain | Oats, Flaked | 1 kg (19.6%) | 80 % | 2 |
| Grain | Karmelowy Jasny 30EBC | 0.6 kg (11.8%) | 75 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | marynka | 25 g | 60 min | 7.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Ale | Dry | 11.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Curacao | 20 g | Boil | 5 min |
| Flavor | zmielona kolendra | 15 g | Boil | 5 min |
| Flavor | kwiat pomarańczy | 20 g | Boil | 5 min |
| Flavor | earl grey sencha | 100 g | Secondary | 3 day(s) |

Notes

- *- kleikowanie 70C-30min
Dec 3, 2019, 2:53 PM