

Wit Kowalski CB25

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (50%)	81 %	4
Grain	Słód pszeniczny Bestmalz	2 kg (33.3%)	82 %	5
Grain	skleikowane płatki pszeniczne	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Aroma (end of boil)	Perle	30 g	6 min	6 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Herb	rumianek (1 torebka)	1 g	Boil	2 min
Spice	kolendra	8 g	Boil	3 min
Spice	skórka pomarańczy curacao	20 g	Boil	3 min

Notes

- 1. Skleikować płatki pszeniczne w 70st C + zagotować.
- 2. dolać zimnej wody i słodu aby zacząć zacieranie w 55st C (zob ile kalkulator wyliczy dla 55st C i do tej temp lej zimną wodę)

<http://blog.homebrewing.pl/witbier-receptura/>
<http://www.piwo.org/blog/25/entry-44-300-witbier/>
<http://piwowarzy.wroclaw.pl/beer-busters/>
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