

Witas

- Gravity **13.3 BLG**
- ABV ---
- IBU **15**
- SRM **4.3**
- 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 **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (50.5%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.25 kg (5.1%) | 80 % | 2 |
| Grain | Wheat, Flaked | 2.2 kg (44.4%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 25 g | 60 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|-------|------|--------|------------|
| Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Skórka pomarańczy | 20 g | Boil | 5 min |
| Flavor | Kolendra | 7 g | Boil | 5 min |

Notes

- Zacieranie:
Pierwszy krok - płatki w 12.5L wody. Mieszamy, następnie dolewamy resztę zimnej wody.
Trzeci krok - w 64 do negatywnej próby jodowej.
Jul 7, 2016, 3:30 PM
- Filtracja:
Delikatnie, powoli. Obłożyć fermentor kocem, dać 30 min na ułożenie.
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