

WITBIER 01

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **26.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (42.4%)	81 %	4
Grain	Płatki owsiane	0.4 kg (6.8%)	85 %	3
Grain	Pszeniczny	2 kg (33.9%)	85 %	4
Grain	Płatki pszeniczne	1 kg (16.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min

Spice	skórka gorzkiej pomarańczy	20 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	trawa cytrynowa	20 g	Boil	15 min

Notes

- 15g kolendry młotkowane w moździerzu
Feb 27, 2020, 9:53 AM