

Witbier alepiwo zeus/sybilla 25l

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **100 C**, Time **15 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Keep mash **15 min** at **100C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.5 kg (53.8%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 3 kg (46.2%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Sybilla | 25 g | 5 min | 3.5 % |
| Boil | Sybilla | 10 g | 30 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|------|--------|------------|
| WLP400 - Belgian Wit Ale Yeast | Wheat | Dry | 11 g | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------------------------|------|------|-------|
| Spice | curasao | 30 g | Boil | 5 min |
| Spice | kolendra indyjska | 8 g | Boil | 5 min |
| Spice | skórka słodkiej pomarańczy | 25 g | Boil | 5 min |

Notes

- przepis lekko zmodyfikowany z przepisu alepiwo.pl na witbiera. dodałem skórkę słodkiej pomarańczy i sybillę na aromat.
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