

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
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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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