

Witbier fruit v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **6.3 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **85 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **85 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (32.7%)	85 %	4
Grain	Pszeniczny	2 kg (26.1%)	85 %	4
Grain	Płatki pszeniczne	2 kg (26.1%)	80 %	3
Grain	Płatki owsiane	0.4 kg (5.2%)	70 %	3
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.5%)	70 %	30
Adjunct	Łuska ryżowa	0.25 kg (3.3%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	45 min	10 %
Boil	Columbus/Tomahawk/Zeus	10 g	45 min	15.5 %
Dry Hop	Citra	15 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	1200 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	5 min
Flavor	sok z mandarynki	2000 g	Secondary	3 day(s)
Flavor	Pulpa z Mango	1700 g	Secondary	3 day(s)

Notes

- sok 100%
Oct 27, 2019, 10:40 AM