

## #24 Moon Harvester Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **14.8 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Viking Pilznieński | 2 kg (44.4%)    | 81 %  | 4   |
| Grain | Pszeniczny         | 1.25 kg (27.8%) | 85 %  | 4   |
| Grain | Płatki pszeniczne  | 1 kg (22.2%)    | 85 %  | 3   |
| Grain | Płatki owsiane     | 0.25 kg (5.6%)  | 85 %  | 3   |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Hallertau | 20 g   | 60 min | 4.5 %      |
| Boil    | Hallertau | 10 g   | 30 min | 4.5 %      |

### Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale K-97 | Ale  | Slant | 50 ml  | Fermentis  |

### Extras

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

|        |                   |      |      |        |
|--------|-------------------|------|------|--------|
| Flavor | curacao           | 20 g | Boil | 10 min |
| Flavor | Kolendra indyjska | 15 g | Boil | 10 min |

## Notes

- Płatki pszeniczne i owsiane wsypujemy do 10l wody, podnosimy temperaturę do około 65°C i przetrzymujemy w tej temperaturze około 20 minut, ciągle mieszając. Następnie dolewamy 5l zimnej wody oraz wsypujemy sól pilzneński i ustalamy temperaturę zacieru na poziomie 55°C i przetrzymujemy zacier w tej temperaturze 20 minut.

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