

Białe walonki pale ale II

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **5.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **27.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.33 kg (4.2%)	80 %	6
Grain	Weyermann - Pale Wheat Malt	2.5 kg (31.9%)	85 %	5
Grain	Simpsons - Maris Otter	5 kg (63.9%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	33 g	30 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Orange Peel	100 g	Boil	15 min
Herb	Lemon Grass	26 g	Boil	15 min
Herb	Kolendra	12 g	Boil	10 min

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Warka 56, warzone 29.05. Wyszło 23,5 l - 15,5 BLG (16 Brix).
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