

Carprzen

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **36**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (89.3%)	85 %	4
Grain	Bestmalz Carmel Pils	0.6 kg (10.7%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	80 min	4 %
Boil	Lublin (Lubelski)	30 g	20 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Lager	Dry	11.5 g	---

Notes

- franekca.pl/tl
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