

Cud malina

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	2.5 kg (45.5%)	85 %	5
Grain	Weyermann - Pilsner Malt	2.5 kg (45.5%)	81 %	5
Grain	Oats, Flaked	0.2 kg (3.6%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.3 kg (5.5%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zythos	28 g	60 min	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
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Spice	Coriander Seeds	28 g	Boil	20 min
Flavor	Bitter Orange Peel	28 g	Boil	20 min
Flavor	Sweet Orange Peel	28 g	Boil	20 min
Flavor	Malina	2000 g	Secondary	5 day(s)

Notes

- Przygotowanie maliny do dodania na cicha.

2 kg malin zblendować i przelać do słoików po czym całość spasteryzować oczywiście odpowiednio wcześniej przed fermentacją.

Na cicha wrzucić wszystko w pończochę i dodać do piwa na około 5 dni.

Aug 26, 2017, 6:52 PM