

Dope - lemonade witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Wheat Malt | 2.01 kg (50%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 2.01 kg (50%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------|---------|--------|------------|
| Whirlpool | Citra | 13.91 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|---------|------------|
| Brewferm Blanche | Wheat | Dry | 18.54 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|---------|-------|
| Flavor | skórka świeżej pomarańczy | 7.73 g | Boil | 0 min |
| Flavor | trawa cytrynowa | 4.64 g | Boil | 0 min |
| Spice | kolendra | 7.73 g | Boil | 0 min |
| Herb | świeża mięta | 8.4 g | Boil | 0 min |

| | | | | |
|--------|------------------------------|-----|------|-----|
| Flavor | sok z cytryny - do pH~5.2 | 0 g | Mash | --- |
|--------|------------------------------|-----|------|-----|

Notes

- pszenicę skleikować

whirlpool na 85 C

! Z sokiem można by zejść do pH 4.5 lub mniej, żeby było kwaskowe.

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