

Gruby Witek #6

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **20**
- SRM **4.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **12.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.75 kg (50%)	81 %	4
Grain	Płatki pszeniczne	1.5 kg (42.9%)	85 %	3
Grain	Płatki owsiane	0.25 kg (7.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	7 g	60 min	7.1 %
Boil	East Kent Goldings	7 g	60 min	5.1 %
Boil	Hallertau Tradition	4 g	15 min	7.1 %
Boil	East Kent Goldings	4 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
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Herb	Kolendra	5 g	Boil	5 min
Spice	Curacao	15 g	Boil	5 min

Notes

- Przed zacieraniem kleikowanie płatków owsianych i przeniecznych + 250g pilzneńskiego w 7L wody przez 30min przy 65-70c
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