

Imperialny witbier z hibiskusem i mango

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1.5 kg (50%)	75 %	3
Grain	Pilznieński	1.5 kg (50%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Herb	Hibiskus	50 g	Boil	0 min
flame'out				
Herb	Hibiskus	30 g	Bottling	---
Herbatka				
Flavor	Pulpa z mango	1800 g	Secondary	14 day(s)

Spice	Kolendra	15 g	Boil	15 min
Spice	Curacao	15 g	Boil	15 min