

Litwo ojczyzno moja

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **19**
- SRM **6.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------|----------------|-------|-----|
| Grain | Monachijski | 1.5 kg (50%) | 80 % | 16 |
| Grain | Żytni | 1 kg (33.3%) | 85 % | 8 |
| Grain | Płatki orkiszowe | 0.5 kg (16.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Whirlpool | Equinox | 20 g | 10 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| fm23 | Ale | Slant | 100 ml | --- |

Notes

- Brzeczka po filtracji, temp. podnieść do 80 stopni na 20 min i dodać chmiel. Bez gotowania.
Jun 26, 2019, 11:57 AM