

Mój pierwszy Wit

- Gravity **11.6 BLG**
- ABV ---
- IBU **18**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **15.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **3.9 liter(s)**
- Total mash volume **5.2 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **3.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **79C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **15.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (50%)	81 %	4
Adjunct	Briess - Red Wheat Flakes	1 kg (38.5%)	70 %	4
Adjunct	Briess - Oat Flakes	0.3 kg (11.5%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	10 g	60 min	7 %
Aroma (end of boil)	Iunga	10 g	5 min	11 %
Dry Hop	Cascade	10 g	7 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Belgian Fruit Spicy Ale Yeast	Ale	Dry	7 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	4 g	Boil	15 min
Spice	curacao	7 g	Boil	10 min
Spice	skórki cytrusów	10 g	Boil	10 min

Notes

- cascade na zimną dla lepszego aromatu cytrusów
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