

NRDowski turysta

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **18.2 liter(s)**

Steps

- Temp **65 C**, Time **25 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **40 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **40 min** at **64C**
- Keep mash **25 min** at **65C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Płatki pszeniczne | 2 kg (38.5%) | 85 % | 3 |
| Grain | Strzegom Pilzneński | 3 kg (57.7%) | 80 % | 4 |
| Grain | Zakwaszający | 0.2 kg (3.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Hallertau Blanc | 15 g | 60 min | 8.1 % |
| Boil | Saphir | 15 g | 15 min | 2.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|-------|
| Flavor | Curacao | 20 g | Boil | 5 min |
| Spice | Kolendra | 5 g | Boil | 5 min |

Notes

- Płatki pszeniczne zostały dodane do 10l. Temperatura do następnej przerwy została obniżona poprzez dolanie 5l zimnej wody. Wtedy zostały również zadane słody.
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