

Różowe Paski z Białej Podlaskiej #1 - Witbier z wiśniami - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4**
- 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 **70 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.6 kg (53.3%)	75 %	4
Grain	Viking Wheat Malt	0.3 kg (10%)	75 %	5
Grain	Płatki pszeniczne	0.8 kg (26.7%)	75 %	3
Grain	Płatki owsiane	0.15 kg (5%)	75 %	3
Adjunct	Mąka przenna	0.15 kg (5%)	75 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	40 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	7 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	50 g	Boil	10 min

Spice	Kolendra	7.5 g	Boil	10 min
Flavor	Skórka pomarańczy	50 g	Boil	5 min
Spice	Kolendra	7.5 g	Boil	5 min
Herb	Rumianek saszetka	5 g	Boil	5 min