thai wheat

- Gravity 11.7 BLG
- ABV 4.7 %
- IBU 8
- SRM 3.1
- Style Witbier

Batch size

- Expected quantity of finished beer 20 liter(s)
- Trub loss 5 % •
- Size with trub loss 21 liter(s) •
- Boil time 45 min
- Evaporation rate 10 %/h Boil size 24.7 liter(s)

Mash information

- Mash efficiency 75 %
- Liquor-to-grist ratio 3 liter(s) / kg ٠
- Mash size 13.5 liter(s) .
- Total mash volume 18 liter(s)

Steps

- Temp 52 C, Time 20 min
 Temp 68 C, Time 70 min

Mash step by step

- Heat up 13.5 liter(s) of strike water to 57.3C
- Add grains
- Keep mash 20 min at 52C •
- ٠ Keep mash 70 min at 68C
- Sparge using 15.7 liter(s) of 76C water or to achieve 24.7 liter(s) of wort •

Fermentables

Туре	Name	Amount	Yield	EBC
Grain	weyermann - eraclea pilsner malt	2 kg <i>(43.5%)</i>	80 %	3
Grain	Weyermann - Pale Wheat Malt	2 kg <i>(43.5%)</i>	85 %	4
Grain	Oats, Flaked	0.5 kg <i>(10.9%)</i>	80 %	2
Adjunct	Rice Hulls	0.1 kg <i>(2.2%)</i>	1%	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	5 g	45 min	8.7 %
Aroma (end of boil)	Saaz (Czech Republic)	40 g	5 min	3.4 %

Yeasts

Name	Туре	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Ale	Liquid	150 ml	Wyeast Labs

Extras

Туре	Name	Amount	Use for	Time

Recipe has been printed via BREWNESS.com - a complex online solution for homebrewers to track brewing process easily.

Flavor	corriander seed grounded	25 g	Boil	5 min
Flavor	orange peel	20 g	Boil	5 min
Herb	Lime leafs	10 g	Boil	5 min
Spice	Ginger	50 g	Boil	5 min
Herb	Lemongrass	20 g	Boil	5 min