

Vitold

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.2 liter(s)**

Mash information

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

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (22.2%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (44.4%)	75 %	3
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3
Grain	Pszeniczny	1 kg (22.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Whirlpool	Citra	40 g	10 min	12 %
Dry Hop	East Kent Goldings	25 g	10 day(s)	5.1 %
Dry Hop	Citra	10 g	10 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11.5 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
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Spice	Trawa cytrynowa	20 g	Boil	5 min
Spice	Curacao	40 g	Boil	5 min
Spice	Kolendra	20 g	Boil	5 min
Spice	Skorka cytryny	60 g	Boil	5 min

Notes

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