

Wietbier v1 by J. Tomasz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (37.5%)	90 %	2.5
Grain	Słód pszeniczny	0.8 kg (16.7%)	70 %	4.7
Grain	Płatki pszeniczne	2 kg (41.7%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hersbrucker	20 g	60 min	3 %
Aroma (end of boil)	Citra	10 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast 3944	Wheat	Liquid	125 ml	Wyeast

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min

Spice	skrórka pomarańczy	30 g	Boil	15 min
Spice	rumiankowa herbata	5 g	Boil	10 min
Spice	cynamon	3 g	Boil	10 min

Notes

- płatki pszeniczne i owsiane należy skleikować
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