

Wit #1

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **55 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **18.4 liter(s)** of strike water to **60.1C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Pilsen Malt | 2 kg (37%) | 80.5 % | 2 |
| Grain | Płatki pszeniczne | 2.4 kg (44.4%) | 85 % | 3 |
| Grain | Enzymatyczny | 0.4 kg (7.4%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (7.4%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.2 kg (3.7%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Tettnang | 20 g | 60 min | 4 % |
| Boil | East Kent Goldings | 20 g | 15 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|--------|---------|------------------|
| FM23 Magiczny Ogród | Ale | Liquid | 1000 ml | Fermentum mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|---------|--------|
| Other | łuska | 500 g | Mash | 60 min |
| Water Agent | kreda | 5 g | Boil | 60 min |
| Spice | kolendra | 10 g | Boil | 5 min |
| Spice | skórka pomarańczowa | 20 g | Boil | 5 min |

Notes

- 1F 27/10 = 10'BLG 16-18C 7 dni + kolejne 7 dni w 20C
 2F 11/11 = 2.0'BLG 7 dni w 18 C +kolejne 7 dni w 22C
 But= 23/11 CO2 vol.3,3, 2.0'BLG
 ABV 4.2% Odfermentowanie 80.5%
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