

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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