

Wit Kowalski CB25

- Gravity **11.9 BLG**
- ABV ---
- IBU **21**
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **8 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------------|--------------|-------|-----|
| Grain | Pilzneński | 3 kg (50%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 2 kg (33.3%) | 82 % | 5 |
| Grain | skleikowane płatki pszeniczne | 1 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 10 % |
| Aroma (end of boil) | Perle | 30 g | 6 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|------------------------------|------|------|-------|
| Herb | rumianek (1 torebka) | 1 g | Boil | 2 min |
| Spice | kolendra | 8 g | Boil | 3 min |
| Spice | skórka pomarańczy curacao | 20 g | Boil | 3 min |

Notes

- 1. Skleikować płatki pszeniczne w 70st C + zagotować.
- 2. dolać zimnej wody i słodu aby zacząć zacieranie w 55st C (zob ile kalkulator wyliczy dla 55st C i do tej temp lej zimną wodę)

<http://blog.homebrewing.pl/witbier-receptura/>
<http://www.piwo.org/blog/25/entry-44-300-witbier/>
<http://piwowarzy.wroclaw.pl/beer-busters/>
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