

Witbier 12 °BLG 26-02-2021 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.2 kg (50%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (31.3%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 1.2 kg (18.7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 15 g | 60 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|-------|--------|--------|------------------|
| FM 23 Magiczny Ogród | Wheat | Liquid | 600 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------|---------|---------|-------|
| Spice | 3 szt. Skórka cytryny | 18.62 g | Boil | 1 min |

| | | | | |
|--------|--------------------------|----------|------|-------|
| Spice | 1 szt. Skórka pomarańczy | 26.42 g | Boil | 1 min |
| Spice | Kolendra 15g | 15 g | Boil | 1 min |
| Flavor | Sok z 3 cytryn | 170.07 g | Boil | 1 min |
| Flavor | Sok z 1 pomarańczy | 76.73 g | Boil | 1 min |

Notes

- Start Fermentacji 18` - do - 22`
Feb 23, 2021, 9:10 AM