

witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.75 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **55 C**, Time **15 min**
- Temp **65 C**, Time **45 min**
- Temp **70 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.9 liter(s)** of strike water to **48.3C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **15 min** at **55C**
- Keep mash **45 min** at **65C**
- Keep mash **10 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (44.4%)	80 %	5
Grain	Pszenica niesłodowana	1 kg (22.2%)	75 %	3
Grain	Pszeniczny	1 kg (22.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (11.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	60 min	4 %
Boil	Styrian Golding	25 g	60 min	2.8 %
Boil	Saaz (Czech Republic)	5 g	15 min	4 %
Boil	Styrian Golding	5 g	15 min	2.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
wb-06	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min
Other	Skórka słodkiej pomarańczy	10 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min
Other	Trawa cytrynowa	5 g	Boil	5 min
Other	Werbena cytrynowa	5 g	Boil	5 min
Spice	Kurkuma	5 g	Boil	5 min

Notes

- Kolendrę rozgnieść
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