

Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Pszoniczny	2 kg (40%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min
Flavor	Zest z pomarańczy	10 g	Boil	5 min

Notes

- 4ml kwasu mlekowego do przy zacieraniu do zbitcia pH=5.5
5ml kwasu mlekowego do wody do wyśładzania pH=6.2
- 10l - 20g Sabro, 10g Citra, 10g Sińców
10l - czyste
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