

Witbier

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **30**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.4 liter(s)**
- Total mash volume **5.9 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **4.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński | 0.8 kg (51.3%) | 81 % | 4 |
| Grain | Pszeniczny | 0.2 kg (12.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.32 kg (20.5%) | 60 % | 3 |
| Dry Extract | mąka pszenna | 0.08 kg (5.1%) | 100 % | 1 |
| Grain | Płatki owsiane | 0.16 kg (10.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 4.6 g | Fermentis |

Notes

- Płatki i mąkę skleikować w 3l wody. Dodać około 2,5 litrów letniej wody. Temperaturę ustalić na poziomie około 69 C dodać ześrutowany sód.

65C - 100 minut

72C - 30 minut (do negatywnej próby jodowej)

Na początku gotowania 10g Marynki (granulat)

w 45 minucie gotowania 3,5g kolendry i 4g curacao

w 55 minucie gotowania 3,5g kolendry i 4g curacao

Powinno wyjść około 12 BLG

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