

Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **15**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Flaked	3 kg (57.7%)	75 %	4
Grain	Oats, Flaked	0.2 kg (3.8%)	80 %	3
Grain	Strzegom Pilznieński	2 kg (38.5%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	40 g	60 min	3 %
Boil	Marynka	10 g	5 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Lager	Dry	12 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	30 g	Boil	5 min
Spice	Kolendra	30 g	Boil	5 min
Spice	Skórka z Cytyny	20 g	Boil	5 min
Other	Łuska Ryżowa	500 g	Mash	1 min

Notes

- Kleikowanie pszenicy- 1:5 z wodą, temperatura 64->61 stopni przez 30 minut, gotowanie przez 10 min. dołanie reszty wody i ustabilizowanie na 54 stopniach.
Burzliwa 20oC 7 dni, Cicha 22 oC 5 dni.
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