

witbier

- Gravity **12.7 BLG**
- ABV ---
- IBU **15**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **15 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **66 C**, Time **70 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Sparge using **22.9 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------|---------------|-------|-----|
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (36.4%) | 81 % | 4 |
| Adjunct | płatki pszenne | 2 kg (36.4%) | --- % | --- |
| Adjunct | płatki owsiane | 0.5 kg (9.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 40 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - Forbidden Fruit | Wheat | Liquid | 125 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------|--------|---------|--------|
| Spice | kolendra indyjska | 14 g | Boil | 45 min |
| Flavor | skórka z pomarańczy | 10 g | Boil | 45 min |
| Flavor | skórka z cytryny | 10 g | Boil | 45 min |
| Spice | curacao | 20 g | Boil | 45 min |

Notes

- Blg wyszło 11.5 .Potrzymam 3 tyg bez cichej w temp 18C.
Jun 21, 2015, 6:30 PM