

Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **60 min**
- Temp **73 C**, Time **0 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **73C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (45.5%)	80 %	4
Grain	Pszenica niesłodowana	1.5 kg (34.1%)	75 %	3
Grain	Słód pszeniczny Bestmalz	0.4 kg (9.1%)	82 %	5
Grain	Płatki owsiane	0.5 kg (11.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	70 min	4.5 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	skórka pomarańczy	130 g	Boil	10 min

Notes

- Piwa wyszło ok 23l
dodałem ok 10g kolendry na zimno
do refermentacji użyłem 140g cukru

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