

Witbier

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **11.6 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.7 liter(s)**

Steps

- Temp **53 C**, Time **30 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **30 min** at **53C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **24.2 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.35 kg (28%) | 80 % | 4 |
| Grain | Briess - Pale Ale Malt | 0.78 kg (16.1%) | 80 % | 7 |
| Adjunct | Pszenica niesłodowana | 2 kg (41.4%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (10.4%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook PL | 21 g | 30 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Fining | WhirlFloc | 2.5 g | Boil | 12 min |
| Spice | Kolendra | 20 g | Boil | 7 min |
| Spice | Curacao | 17 g | Boil | 7 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 7 min |
| Spice | Liście limonki kaffir | 3 g | Boil | 7 min |
| Spice | Skórka bergamotki | 13 g | Boil | 7 min |
| Spice | Trawa cytrynowa | 5 g | Boil | 7 min |

Notes

- Skleikować 2.0 kg pszenicy niesłodowanej
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