

Witbier - Filemon v 2.0 warka II

- Gravity **12.3 BLG**
- ABV ---
- IBU **27**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **20.8 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann - Pale Wheat Malt	1.3 kg (30.2%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (11.6%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	60 min	4.5 %
Boil	Styrian Goldings	15 g	20 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	20 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Aroma (end of boil)	Styrian Goldings	10 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Other	Curacao	20 g	Boil	5 min
Other	skórka słodkiej pomarańczy	20 g	Boil	5 min
Other	skórka z otartej cytryny	10 g	Boil	5 min
Other	skórka z otartej pomarańczy	10 g	Boil	5 min

Notes

- 2 cytryny
2 pomarańcze

po 1 startej do gotowania (5 min przed końcem) po 1 startej przy chłodzeniu
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