

Witbier - Letni Witek

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **12**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (58.8%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (19.6%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (11.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 20 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------|--------|---------|--------|
| Spice | Kolędra | 25 g | Boil | 10 min |

| | | | | |
|-------|-----------------------------------|------|------|--------|
| Spice | Jałowiec | 25 g | Boil | 10 min |
| Spice | Curacao (susz) | 20 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy (susz) | 20 g | Boil | 10 min |
| Spice | Rumianek | 7 g | Boil | 5 min |

Notes

- Kleikowanie pszenicy i płatków pszennych 65 - 70 stopni 30 min.

Rumianku 4 torebeczki
Jun 6, 2017, 9:02 PM