

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
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