

Witbier Nilo 8 (Blue moone clone)

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **14**
- SRM **5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Wheat Malt, White	2.3 kg (42.6%)	60 %	5
Grain	Briess - 2 Row Brewers Malt	2.3 kg (42.6%)	60 %	4
Grain	Caramel/Crystal Malt - 10L	0.283 kg (5.2%)	60 %	20
Grain	Briess - Carapils Malt	0.23 kg (4.3%)	60 %	3
Grain	Briess - Munich Malt 10L	0.283 kg (5.2%)	60 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Tradition	30 g	30 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10.5 g	Boil	10 min
Flavor	skórka pomarańczy suszona	42.5 g	Boil	10 min
Flavor	skrobia kukurydziana	15 g	Boil	15 min

Notes

- 2 łyżki skrobi kukurydzianej na 15min gotowania.
Ekstrakt początkowy 13blg, a końcowy 1.5 blg
S05 dodane do temp. 18 stopni
Temp zacierania 67 stopni

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

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