

Witold Kolender

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **70C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **14.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.4 kg (50%)	80 %	4
Grain	Płatki pszeniczne	1.25 kg (44.6%)	85 %	3
Grain	Płatki owsiane	0.15 kg (5.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	20 g	60 min	3.5 %
Aroma (end of boil)	Saaz (Czech Republic)	10 g	10 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	11 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	0 min
Spice	Curacao	10 g	Boil	0 min
Spice	Zest z pomarańczy	30 g	Boil	0 min

Notes

- Łuska ryżowa do filtracji - 200g
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