Kaffir Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki pszeniczne	2 kg *(36.4%)*	85 %	3
Grain	Weyermann - Pilsner Malt	2 kg *(36.4%)*	81 %	5
Grain	Weyermann - Pale Wheat Malt	1 kg *(18.2%)*	85 %	5
Grain	Płatki owsiane	0.5 kg *(9.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	20 g	60 min	5.1 %
Boil	Izabella	20 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	30 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra Indyjska	10 g	Boil	15 min
Spice	Mąka pszenna	5 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	2 g	Boil	15 min
Spice	Liście Kaffiru	20 g	Boil	15 min
Spice	Kolendra Indyjska	10 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	5 min
Spice	Kolendra Indyjska	10 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	2 g	Boil	5 min
Spice	Skórka cytryny	2 g	Boil	5 min
Spice	Liście Kaffiru	20 g	Boil	5 min
Water Agent	Wirfloc	1.25 g	Boil	5 min
Spice	Liście Kaffiru	10 g	Secondary	0 day(s)

Notes

- 10g liści Kaffiru przed rozlewem w formie herbatki.
  Dec 8, 2020, 1:27 PM