

Palisade Witt

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	2.5 kg (46.3%)	75 %	3
Grain	Pilzneński	2.2 kg (40.7%)	81 %	4
Grain	Oats, Flaked	0.25 kg (4.6%)	80 %	2
Grain	Viking Pale Ale malt	0.45 kg (8.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	20 g	60 min	7.5 %
Aroma (end of boil)	Palisade	15 g	10 min	7.5 %
Whirlpool	Palisade	20 g	0 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Slant	300 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	10 g	Boil	5 min
Spice	Curacao	20 g	Boil	5 min
Spice	Zest pomarańczy - sztuki	5 g	Boil	5 min
Spice	Zest limonki - sztuki	2 g	Boil	5 min
Spice	Rumianek - torebka	1 g	Boil	5 min
Spice	liście kaffiru	10 g	Boil	5 min

Notes

- Kleikowanie:
 - Pszenica (2,50 kg) do 10 litrów wody o temp. 63 st.C, podgrzewam 20 minut do wrzenia. Gotuję 15 min.
 - Do gotującego kleiku wlewam 6 litrów zimnej wody (+ 2 ml. kwasu mlekowego) i dodaję sól

Zakwasic wode.
 Kolendre rozgniesc.
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