

American Oatmeal Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.1**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **78 C**, Time **1 min**
- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|--------------|-------|-----|
| Grain | Pilzneński | 1.2 kg (25%) | 81 % | 4 |
| Grain | Pszeniczny | 1.2 kg (25%) | 85 % | 4 |
| Grain | Płatki owsiane | 2.4 kg (50%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Strisselspalt | 62 g | 30 min | 4 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Citra | 80 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------|--------|--------|------------|
| Wyeast - Belgian Witbier | Wheat | Liquid | 125 ml | Wyeast |

Notes

- na 5 minut gotowania:
skórki z dwóch pomarańczy 38G
skórka z jednej cytryny 28
skórka z jednego grejfruta 36
15g curacao
10g kolendry indyjskiej

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