

ardeny

- Gravity **12.5 BLG**
- ABV ---
- IBU **16**
- SRM **5.1**
- Style **Witbier**

Batch size

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

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **18.17 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **72C**
- Sparge using **-11.8 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|---------|-------|-----|
| Grain | Pilzneński | 1.91 kg | 81 % | 4 |
| Grain | Pszeniczny | 1.26 kg | 85 % | 4 |
| Adjunct | płatki pszeniczne | 1.36 kg | 34 % | 6 |
| Adjunct | płatki owsiane | 0.5 kg | 35 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 13 g | 45 min | 10 % |
| Boil | Sybilla | 15 g | 10 min | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| safbrew s-33 | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | kolendra | 5 g | Boil | 5 min |
| Spice | curacao | 6 g | Boil | 10 min |

| | | | | |
|-------|-------------------|------|------|--------|
| Other | skórka pomarańczy | 10 g | Boil | 10 min |
| Other | skórka pomarańczy | 10 g | Boil | 5 min |
| Other | skórka cytryny | 10 g | Boil | 10 min |
| Other | skórka cytryny | 10 g | Boil | 5 min |
| Herb | rumianek | 3 g | Boil | 5 min |

Notes

- kleikowanie płatków w 9,3l wody
Feb 28, 2015, 10:40 PM