

# Dope - lemonade witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **4**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **2 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **22.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.1 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2.01 kg (50%)	83 %	5
Grain	Viking Pilsner malt	2.01 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	13.91 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	18.54 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka świeżej pomarańczy	7.73 g	Boil	0 min
Flavor	trawa cytrynowa	4.64 g	Boil	0 min
Spice	kolendra	7.73 g	Boil	0 min
Herb	świeża mięta	8.4 g	Boil	0 min

Flavor	sok z cytryny - do pH~5.2	0 g	Mash	---
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## Notes

- pszenicę skleikować

whirlpool na 85 C

! Z sokiem można by zejść do pH 4.5 lub mniej, żeby było kwaskowe.

*Dec 19, 2019, 11:44 PM*