

# Dżiraffa #1

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **17**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Steps

- Temp **62 C**, Time **35 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **35 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (47.6%)	81 %	4
Grain	Pszenica niesłodowana	1.8 kg (42.9%)	75 %	3
Grain	Oats, Flaked	0.4 kg (9.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Mosaic	5 g	60 min	10 %
Boil	Citra	10 g	10 min	12 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka cytryny	30 g	Boil	10 min

Spice	Curacao	20 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	20 g	Boil	10 min
Spice	Kolendra indyjska	15 g	Boil	10 min

## Notes

- [13.04.2021] Receptura odtworzona po latach z notatek piwowarskich. Pierwszy Witbier w moim wykonaniu, taki Proto Witbier  
*Apr 13, 2021, 5:30 PM*