

Koze

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **5**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss --- %
- Size with trub loss **21 liter(s)**
- Boil time **30 min**
- Evaporation rate **5 %/h**
- Boil size **21.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **21.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (41.7%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (41.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 5 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|-------------|
| Wyeast - Brettanomyces bruxellensis | Ale | Liquid | 500 ml | Wyeast Labs |
| Lactobacillus | Ale | Dry | 10 g | apteka |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|----------|-------|
| Flavor | sól | 20 g | Bottling | --- |
| Spice | kolendra indyjska | 20 g | Boil | 5 min |

Notes

- schłodzić do 35* i dać lacto, po 24h dodać bretty
Aug 2, 2018, 11:17 PM