

No2

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **13**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 1.8 kg (36.4%) | 81 % | 5 |
| Grain | Pszenica niesłodowana | 1.8 kg (36.4%) | 75 % | 3 |
| Grain | diastatyczny | 0.5 kg (10.1%) | 80 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (12.1%) | 85 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.25 kg (5.1%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Mittelfruh | 50 g | 30 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-33 | Wheat | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|----------|------|-----------|-----|
| Spice | Curacao | 40 g | Secondary | --- |
| Spice | Kolendra | 5 g | Secondary | --- |

Notes

- Glukoza w ilości 320 gramów - do refermentacji.
Łuska ryżowa 500 gr do filtracji
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