

P.15 Witbier

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **12**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **11 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **70 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 2.5 kg (50%) | 82 % | 4 |
| Grain | Wheat, Flaked | 2 kg (40%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (10%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 15 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 12 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|------|----------|--------|---------|-------|
| Herb | Kolendra | 10 g | Boil | 3 min |

| | | | | |
|-------------|--|------|------|-------|
| Spice | Suszona skórka gorzkiej pomarańczy curacao | 20 g | Boil | 3 min |
| Spice | Świeża skórka cytryny | 20 g | Boil | 3 min |
| Spice | Świeża skórka pomarańczy | 20 g | Boil | 3 min |
| Water Agent | Kwas mlekowy | 5 g | Mash | --- |
| Water Agent | Chlorek wapnia | 4 g | Mash | --- |

Notes

- Woda przed modyfikacją: Ph -7,9, chlorki 33 ppm, siarczany 50 ppm.
Kwas mlekowy dodany do zacierania i do wody do wystadzania.
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