

Siódme piwo 2019

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **4.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (16.7%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (27.8%)	81 %	6
Grain	Viking Pale Ale malt	2.5 kg (46.3%)	80 %	5
Grain	Płatki owsiane	0.5 kg (9.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	East Kent Goldings	10 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP500 - Trappist Ale Yeast	Ale	Liquid	1000 ml	White Labs

Notes

- Rozpoczęcie fermentacji 29.11.2019
Przelane na cichą 09.12.2019
Zabutelkowano 28.12.2019 2.3 v/v
Dec 4, 2019, 3:44 PM