

Smak Żniw - Oat Witbier

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **23**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany Fawcett	2 kg (50%)	61 %	5
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	100 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1500 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone Skórki Gorzkich Pomarańczy (Curacao)	40 g	Boil	5 min

Notes

- Fermentacja:
Burzliwa (7-8 dni w 18-20 st. C)
Cicha (7-8 dni w 18-20 st. C)

Butelkowanie:
Syrup cukrowy na refermentację (110g cukru w 400 ml wody)

Dojrzewanie piwa:
3 tygodnie w temperaturze 10-18 st. C.
(Koszt surowców w TB: 52,7 zł)
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