

Witbier 11'

- Gravity **11.6 BLG**
- ABV ---
- IBU **12**
- SRM **2.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **15 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.4 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **56.7C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (54.1%)	81 %	4
Grain	Pszeniczny	0.5 kg (13.5%)	85 %	4
Grain	Pszenica niesłodowana	1 kg (27%)	--- %	---
Adjunct	Płatki owsiane	0.2 kg (5.4%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min

Notes

- Zestaw z TwojBrowar.pl; Wysładzanie: 14l H₂O, 78 st.; Butelkowane z pominięciem cichej; Refermentacja:
8g glukozy/L;
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