

Witbier 12BLG soczysta pomarańczowa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **29 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **37.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **54 C**, Time **1 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **1 min** at **54C**
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **37.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (41%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (24.6%) | 81 % | 6 |
| Adjunct | Pszenica niesłodowana | 1.5 kg (24.6%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.6%) | 85 % | 3 |
| Grain | Płatki ryżowe | 0.2 kg (3.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Perle | 15 g | 60 min | 5.5 % |
| Boil | East Kent Goldings | 15 g | 25 min | 4.7 % |
| Boil | East Kent Goldings | 15 g | 5 min | 4.7 % |
| Boil | Perle | 15 g | 5 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------|--------|---------|--------|
| Spice | kolendra indyjska | 20 g | Boil | 10 min |
| Flavor | świeża skórka pomarańczy | 60 g | Boil | 10 min |
| Flavor | trawa cytrynowa | 20 g | Boil | 10 min |
| Spice | kolendra indyjska | 15 g | Boil | 0 min |
| Flavor | świeża skórka pomarańczy | 60 g | Boil | 0 min |
| Flavor | świeża skórka cytryny | 25 g | Boil | 0 min |
| Flavor | świeża skórka grejfruta | 60 g | Boil | 0 min |

Notes

- Pszenicę, płatki owsiane i ryżowe skleikować: wsypać do 5L wody i zagotować mieszając, gotować 5 minut, dodać do garnka zaciernego, dolać 10L wody i podgrzać całość do 54°C. Wsypać resztę słodów. Skórki (razem z albedo) z 4 pomarańczy, 1 grejfruta czerwonego, 1 cytryny.
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