

Witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **1**
- SRM **3**
- 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 **8.3 liter(s)**
- Total mash volume **11 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 **8.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznenski	2 kg (53.3%)	82.2 %	4.5
Grain	Pszeniczny	0.5 kg (13.3%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (26.7%)	75 %	3
Grain	Płatki owsiane	0.25 kg (6.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	1 min	4 %

dodaj na początku gotowania

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Herb	kolendra	15 g	Boil	50 min
Spice	skurki pomaranczy/curacao	20 g	Boil	50 min

Notes

- fermentować 14 dni w 19C
leżakować 3 tygodnie.
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