

WITBIER NA WESELE (v2)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **80C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Pszeniczny | 2 kg (36.4%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (9.1%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale K-97 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|-------|
| Flavor | Curacao | 20 g | Boil | 5 min |
| Flavor | Skórka pomarańczy | 50 g | Boil | 5 min |
| Flavor | Skórka cytryny | 20 g | Boil | 5 min |

| | | | | |
|-------|----------|------|------|-------|
| Spice | Kolendra | 15 g | Boil | 5 min |
|-------|----------|------|------|-------|

Notes

- Wersja na wesele Julii i Łukasza
Sep 25, 2020, 5:27 PM