

#133 Frau Ribbentrop

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **11**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.66 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16.5 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **49.7C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **77C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.75 kg (61.1%)	82 %	3.5
Grain	Pszenica niesłodowana	1.5 kg (33.3%)	75 %	3
Grain	Płatki owsiane	0.25 kg (5.6%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh DE 2021 granulát	10 g	70 min	6.1 %
Aroma (end of boil)	Hallertau Mittelfruh DE 2021 granulát	15 g	10 min	6.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Munich Classic Wheat Beer	Wheat	Slant	50 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kandyzowana skórka słodkiej pomarańczy	20 g	Boil	1 min
Flavor	Kolendra	15 g	Boil	1 min