

#8 Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (42%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (28%) | 85 % | 4 |
| Grain | Biscuit Malt | 0.05 kg (0.7%) | 79 % | 45 |
| Grain | Weyermann - Carapils | 0.1 kg (1.4%) | 78 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (14%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (7%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.5 kg (7%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Cascade | 15 g | 15 min | 6 % |

| | | | | |
|------|-------------------|------|--------|-----|
| Boil | Cascade | 5 g | 5 min | 6 % |
| Boil | Lublin (Lubelski) | 15 g | 10 min | 4 % |
| Boil | Lublin (Lubelski) | 5 g | 5 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|------------|
| FM27 Artefakty Trapistów | Ale | Slant | 200 ml | fm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Flavor | kolendra | 15 g | Boil | 15 min |
| Flavor | curacao | 20 g | Boil | 15 min |

Notes

- może zamiast cascade i saaza dać saphir i chinook???
 - świeża pomarańcza x2 i cytryna?
 - najpierw kleikować surowce niesłodowane
- May 4, 2017, 11:22 AM*