

Golden Wheat 1,0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **17**
- SRM **3.7**
- 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 **90 min**
- Evaporation rate **12 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **49 C**, Time **5 min**
- Temp **62 C**, Time **60 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **53.4C**
- Add grains
- Keep mash **5 min** at **49C**
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Pilsneński	3.4 kg (55.7%)	85 %	3
Grain	Castle Malting-Château Wheat Blanc	2.7 kg (44.3%)	82 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Marynka	25 g	10 min	9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
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Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	10 g	Boil	5 min

Notes

- Planowane etapy fermentacji:
 1. 1-2 dni w temp: 20-22 stopni
 2. 14 dni 14-18 stopni
 3. 14 dni w 7 stopniach

Dec 9, 2019, 10:08 PM