

Guzman

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **2.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **5 min** at **77C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|----------------|--------|-----|
| Grain | Weyermann® Pilsner Malt | 2.5 kg (58.1%) | 80.5 % | 3 |
| Grain | Weyermann® Słód pszeniczny | 1.3 kg (30.2%) | 82 % | 4 |
| Grain | Płatki pszeniczne błyskawiczne | 0.5 kg (11.6%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 4.5 % |
| Boil | Willamette | 10 g | 15 min | 4.5 % |
| Boil | Saaz | 15 g | 15 min | 2.5 % |
| Boil | Saaz | 15 g | 5 min | 2.5 % |
| Whirlpool | Willamette | 20 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------------------------|--------|---------|--------|
| Water Agent | Gips | 0.5 g | Mash | --- |
| Water Agent | Epsom | 3 g | Mash | --- |
| Water Agent | Sól | 3.5 g | Mash | --- |
| Other | Pożywka Yeast G.F. | 1 g | Boil | 5 min |
| Fining | Whirlflock | 4 g | Boil | 5 min |
| Flavor | Skórka z pomarańczy Curacao | 20 g | Boil | 15 min |
| Flavor | Skórka z pomarańczy słodkiej | 20 g | Boil | 15 min |
| Flavor | Kolendra | 20 g | Boil | 15 min |

Notes

- Ca-75.8/Mg-19.8/Na-74.8/Cl-116.2/SO4-95.4/HCO3-nie wiem/

Fermentacja:

18°C - 1 dzień

18□ 22°C - 4 dni

22°C - 2 dni

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