

# Kaffir Witbier

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **14**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

## Steps

- Temp **54 C**, Time **30 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **30 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Płatki pszeniczne           | 2 kg (36.4%)  | 85 %  | 3   |
| Grain | Weyermann - Pilsner Malt    | 2 kg (36.4%)  | 81 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (18.2%)  | 85 %  | 5   |
| Grain | Płatki owsiane              | 0.5 kg (9.1%) | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 20 g   | 60 min | 5.1 %      |
| Boil    | Izabella | 20 g   | 10 min | 5.1 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type        | Name                       | Amount | Use for   | Time     |
|-------------|----------------------------|--------|-----------|----------|
| Spice       | Kolendra Indyjska          | 10 g   | Boil      | 15 min   |
| Spice       | Mąka pszenna               | 5 g    | Boil      | 15 min   |
| Spice       | Skórka słodkiej pomarańczy | 2 g    | Boil      | 15 min   |
| Spice       | Liście Kaffiru             | 20 g   | Boil      | 15 min   |
| Spice       | Kolendra Indyjska          | 10 g   | Boil      | 5 min    |
| Spice       | Skórka słodkiej pomarańczy | 5 g    | Boil      | 5 min    |
| Spice       | Kolendra Indyjska          | 10 g   | Boil      | 5 min    |
| Spice       | Skórka słodkiej pomarańczy | 2 g    | Boil      | 5 min    |
| Spice       | Skórka cytryny             | 2 g    | Boil      | 5 min    |
| Spice       | Liście Kaffiru             | 20 g   | Boil      | 5 min    |
| Water Agent | Wirfloc                    | 1.25 g | Boil      | 5 min    |
| Spice       | Liście Kaffiru             | 10 g   | Secondary | 0 day(s) |

## Notes

- 10g liści Kaffiru przed rozlewem w formie herbatki.  
*Dec 8, 2020, 1:27 PM*