

Koniec lata

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (61%)	80 %	4
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.3 kg (7.3%)	61 %	5
Adjunct	Pszenica niesłodowana	0.8 kg (19.5%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade PL	10 g	50 min	5.2 %
Boil	Cascade PL	15 g	10 min	5.2 %
Boil	Citra	13 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	10 min
Spice	skorka bergamotki	10 g	Boil	10 min
Spice	skórka bergamotki	10 g	Boil	10 min

Notes

- Z zestawu twojbrewar. Śrutowanie w thermomixie. Starter 1l. Chłodzenie całą noc.
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