

Księżniczka Aouda

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **90 min**
- Temp **79 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **90 min** at **64C**
- Keep mash **0 min** at **79C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|------------|-------|-----|
| Grain | Pilzneński Viking Malt | 2 kg (50%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 2 kg (50%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 15 g | 60 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|------------------|
| FM26 Belgijskie Pagórki | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | Kolendra indyjska | 10 g | Boil | 10 min |
| Flavor | Liście kaffiru | 15 g | Boil | 10 min |

Notes

- Litrowy starter 9% na mieszadle.
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