

Lemon Witbier FPD

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **11**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **67 C**, Time **100 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **100 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (48.4%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 2.2 kg (48.4%) | 75 % | 3 |
| Grain | Acid Malt | 0.15 kg (3.3%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki | Wheat | Slant | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|-------|
| Spice | Kolendra indyjska | 9 g | Boil | 5 min |
| Spice | Zest z 2 pomarańczy | 2 g | Boil | 5 min |
| Spice | Zest z 2 cytryn | 2 g | Boil | 5 min |
| Spice | Torebka rumianku | 1 g | Boil | 5 min |

| | | | | |
|-------|-------------------|-----|-----------|----------|
| Spice | Zest z 2-3 cytryn | 2 g | Secondary | 4 day(s) |
|-------|-------------------|-----|-----------|----------|

Notes

- Zest z cytryn na cichą gotowany w soku i całość do fermentora.
Apr 3, 2019, 8:25 PM