

Oud geestigbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **19**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **34.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.2 kg (46.4%)	80 %	4
Grain	Słód pszeniczny Bestmalz	3.2 kg (46.4%)	82 %	5
Grain	Płatki owsiane	0.5 kg (7.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	16.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M21 Belgian Wit	Wheat	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczowa	50 g	Boil	15 min
Namaczanie				
Spice	Kolendra nasiona	15 g	Boil	15 min
Namaczanie				

Herb	Rumianek	3 g	Boil	15 min
Namaczanie				

Notes

- Lactobacillus na początku
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