

Różowe Paski z Białej Podlaskiej #1 - Witbier z wiśniami - Browar na Wyżynie

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **11.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **60 min** at **65C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **11.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 1.6 kg (53.3%) | 75 % | 4 |
| Grain | Viking Wheat Malt | 0.3 kg (10%) | 75 % | 5 |
| Grain | Płatki pszeniczne | 0.8 kg (26.7%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (5%) | 75 % | 3 |
| Adjunct | Mąka przenna | 0.15 kg (5%) | 75 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 15 g | 40 min | 4.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 7 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Flavor | Skórka pomarańczy | 50 g | Boil | 10 min |

| | | | | |
|--------|-------------------|-------|------|--------|
| Spice | Kolendra | 7.5 g | Boil | 10 min |
| Flavor | Skórka pomarańczy | 50 g | Boil | 5 min |
| Spice | Kolendra | 7.5 g | Boil | 5 min |
| Herb | Rumianek saszetka | 5 g | Boil | 5 min |