

Wietbier v1 by J. Tomasz

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **3.1**
- 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 **80 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **20 min** at **72C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (37.5%) | 90 % | 2.5 |
| Grain | Słód pszeniczny | 0.8 kg (16.7%) | 70 % | 4.7 |
| Grain | Płatki pszeniczne | 2 kg (41.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Hersbrucker | 20 g | 60 min | 3 % |
| Aroma (end of boil) | Citra | 10 g | 20 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|--------|--------|------------|
| Wyeast 3944 | Wheat | Liquid | 125 ml | Wyeast |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 10 g | Boil | 5 min |

| | | | | |
|-------|--------------------|------|------|--------|
| Spice | skrórka pomarańczy | 30 g | Boil | 15 min |
| Spice | rumiankowa herbata | 5 g | Boil | 10 min |
| Spice | cynamon | 3 g | Boil | 10 min |

Notes

- płatki pszeniczne i owsiane należy skleikować
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