

WITBIER 1.0

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **47 C**, Time **20 min**
- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **51.2C**
- Add grains
- Keep mash **20 min** at **47C**
- Keep mash **20 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|------------------------------------|---------------|-------|-----|
| Grain | Pszenica niesłodowana | 3 kg (50.8%) | 70 % | 2 |
| Temperatura kleikowania pszenicy - 58-64 °C. | | | | |
| Grain | Pilzneński 3,2-4,5 EBC Viking Malt | 2 kg (33.9%) | 80 % | 4 |
| Grain | Enzymatyczny | 0.5 kg (8.5%) | 90 % | 5 |
| Grain | Płatki owsiane błyskawiczne | 0.4 kg (6.8%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil | Pacific Jade | 15 g | 50 min | 13.4 % |
| Aroma (end of boil) | Pacific Jade | 15 g | 5 min | 13.4 % |
| Whirlpool | Perle | 20 g | 0 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--|--------|-----------|-----------|
| Water Agent | Kwas mlekowy | 5 g | Mash | 20 min |
| Spice | Ananas | 750 g | Boil | 10 min |
| Spice | Kolendra | 15 g | Boil | 5 min |
| Spice | Curacao suszona skórka pomarańczy gorzkiej | 15 g | Boil | 5 min |
| Flavor | Skórki pomarańczy i cytryny moczone | 40 g | Boil | 5 min |
| Flavor | Skórka pomarańczy - suszona Kotanyi | 20 g | Boil | 5 min |
| Flavor | Moczona limonka | 50 g | Boil | 5 min |
| Herb | Rumianek | 1 g | Boil | 1 min |
| Other | Chłodnica | 1 g | Boil | 15 min |
| Flavor | Skórki pomarańczy | 35 g | Secondary | 10 day(s) |
| Spice | Ananas | 656 g | Secondary | 10 day(s) |
| Water Agent | Kwas l-askorbinowy | 5 g | Bottling | --- |
| Flavor | Limonka moczona | 45 g | Secondary | 10 day(s) |
| Water Agent | Kwas mlekowy | 5 g | Bottling | --- |

Sprawdzić pH przed dodaniem.

Notes

- <http://blog.homebrewing.pl/hefe-weizen-wskazowki-do-zacierania-chmielenia-fermentacji/>

<https://www.piwo.org/blogs/entry/44-300-witbier/>
https://www.wiki.piwo.org/Witbier_dla_zaawansowanych

Zacieranie:
<http://piwowarzy.wroclaw.pl/beer-busters/>
Apr 4, 2019, 10:44 AM

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