

Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **16**
- SRM **3.9**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.3 liter(s)**

Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pszenica niesłodowana | 2.5 kg (46.9%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 2.2 kg (41.3%) | 80 % | 3 |
| Grain | Viking melanoidynowy | 0.125 kg (2.3%) | 75 % | 60 |
| Grain | Płatki owsiane | 0.4 kg (7.5%) | 85 % | 3 |
| Grain | Zakwaszający | 0.1 kg (1.9%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Hallertau | 30 g | 40 min | 4.5 % |
| Boil | Hallertau | 20 g | 10 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | Rumianek | 5 g | Boil | 2 min |
| Other | Łuska orkiszowa | 100 g | Mash | 1 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Spice | kolendra | 3 g | Boil | 10 min |

Notes

- Pszenicę skleikować! Temp 58-64°C, 20-30', stosunek pszenica/woda - 1/5, potem schłodzić i dodać do zacieru i zacząć przerwę białkową 52*
Nie przesadzić z rumiankiem
Namoczoną w ciepłej wodzie łuskę dodać przed filtrowaniem
Złoże filtracyjne zaizolować i zostawić na 30', woda do wysładzania 78*.
Feb 24, 2018, 10:26 PM