

Witbier 12 °BLG 26-02-2021 r.

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **16**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2 kg (31.3%)	85 %	3
Grain	Płatki orkiszowe	1.2 kg (18.7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 23 Magiczny Ogród	Wheat	Liquid	600 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	3 szt. Skórka cytryny	18.62 g	Boil	1 min

Spice	1 szt. Skórka pomarańczy	26.42 g	Boil	1 min
Spice	Kolendra 15g	15 g	Boil	1 min
Flavor	Sok z 3 cytryn	170.07 g	Boil	1 min
Flavor	Sok z 1 pomarańczy	76.73 g	Boil	1 min

Notes

- Start Fermentacji 18` - do - 22`
Feb 23, 2021, 9:10 AM