

WITBIER 2.0

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **2.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **13.5 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **52 C**, Time **5 min**
- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **5 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|--|------------------------------------|----------------|-------|-----|
| Grain | Pszenica niesłodowana | 2.8 kg (50.9%) | 70 % | 1 |
| Temperatura kleikowania pszenicy - 58-64 °C. | | | | |
| Grain | Pilzneński 3,2-4,5 EBC Viking Malt | 1.7 kg (30.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 85 % | 3 |
| Grain | Enzymatyczny | 0.5 kg (9.1%) | 90 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 8.4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 19 g | 0 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|-------|--------|------------|
| FM20 Białe Walonki | Wheat | Slant | 300 ml | Fermentum |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|--------|-----------|-------------|
| Other | Łuska ryżowa | 0.2 g | Mash | 70 min |
| Spice | Ananas | 1000 g | Boil | 20 min |
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Curacao | 20 g | Boil | 10 min |
| Flavor | Skórki pomarańczy i cytryny moczone | 50 g | Boil | 5 min |
| Flavor | Skórka pomarańczy - suszona Kotanyi | 10 g | Boil | 5 min |
| Flavor | Wyciąg z pomarańczy z lodówki | 100 g | Boil | 5 min |
| Herb | Rumianek | 5 g | Boil | 1 min |
| Other | Chłodnica | 1 g | Boil | 15 min |
| Flavor | Skórki pomarańczy | 35 g | Secondary | 10 day(s) |
| Spice | Ananas | 1000 g | Secondary | 1000 day(s) |
| Flavor | Limonka moczona | 50 g | Secondary | 10 day(s) |

Notes

- Łuska ryżowa w proporcjach 20 g na każde 10% ziaren bez łuski, np: 30% - 45g, 40% - 60g, 50% - 75g
Mar 24, 2020, 7:22 PM
- <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/>

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