

Witbier #3

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.2**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (54.3%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.5 kg (32.6%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.7%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.2 kg (4.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki starter | Wheat | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 10 min |

| | | | | |
|--------|-----------------------------|-------|------|--------|
| Flavor | Skórki świeżej pomarańczy 7 | 150 g | Boil | 10 min |
| Flavor | Skórki świeżej cytryny 1/2 | 15 g | Boil | 10 min |

Notes

- Nagazowanie 2.4. Fermentacja 19 podnoszone do 24.
Jul 5, 2018, 8:15 PM