

Witbier Hop Cat

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 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 **18 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 **20.9 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niesłodowana	3 kg (50%)	75 %	3
Grain	Strzegom Pilzneński	2.5 kg (41.7%)	80 %	3
Grain	Płatki owsiane	0.4 kg (6.7%)	85 %	3
Grain	Zakwaszający	0.1 kg (1.7%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	25 g	60 min	4.5 %
Boil	Hallertau	25 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	22 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Rumianek	20 g	Secondary	6 day(s)
Other	Łuska orkiszowa	100 g	Mash	1 min
Spice	Curacao	30 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min
Flavor	skórka pomarańczy	50 g	Boil	10 min
Flavor	skórka pomarańczy	50 g	Secondary	3 day(s)

Notes

- kleikowanie pszenicy - 58-64C 20-230 minut, pszenica/woda 1/5
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