

Witbier Waldemara Pitali

- Gravity **12.6 BLG**
- ABV ---
- IBU **10**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **31.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **50 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|--------------|--------|-----|
| Grain | Strzegom Pilzneński | 2 kg (40%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (20%) | 85 % | 4 |
| Grain | Wheat, Flaked | 1.7 kg (34%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (4%) | 80 % | 2 |
| Grain | Acid Malt | 0.1 kg (2%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | Styrian Goldings | 15 g | 60 min | 4.5 % |
| Boil | Cascade | 13 g | 10 min | 6 % |
| Boil | Cascade | 4 g | 0 min | 6 % |
| Boil | Citra | 5 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|-------|------|--------|------------|
| Breferm Blanche | Wheat | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Spice | kolendra | 10 g | Boil | 10 min |
| Flavor | Curacao | 6 g | Boil | 10 min |
| Flavor | skórka z 1 pomarańczy | 999 g | Boil | 10 min |
| Flavor | skórka z 1 cytryny | 999 g | Boil | 10 min |
| Flavor | skórka z 1 pomarańczy | 999 g | Boil | 0 min |
| Flavor | skórka z 1 cytryny | 999 g | Boil | 0 min |

Notes

- Płatki skleikować

Zwycięska receptura I KPD Warszawa

<http://www.pspd.org.pl/pagesnews/receptury-zwycieskich-piw-i-warszawskiego-konkursu-piw-domowych>

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