

# Witbier wiosenny

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (37%)    | 81 %  | 6   |
| Grain | Pilzneński          | 3 kg (55.6%)  | 81 %  | 4   |
| Grain | Płatki orkiszowe    | 0.4 kg (7.4%) | 60 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Centennial | 20 g   | 50 min | 9.1 %      |
| Boil    | Centennial | 10 g   | 10 min | 9.1 %      |

## Yeasts

| Name                       | Type | Form | Amount | Laboratory |
|----------------------------|------|------|--------|------------|
| Gozdawa - Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | Gozdawa    |

## Extras

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

|        |                            |      |      |        |
|--------|----------------------------|------|------|--------|
| Spice  | skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
| Spice  | skórka gorzkiej pomarańczy | 20 g | Boil | 10 min |
| Fining | whirlfloc                  | 5 g  | Boil | 10 min |

## Notes

- 1. uzyskałem 21l brzeczki nastawnej o 14,8 BLG
- 2. fermentacja pierwotna 10 dni, 5 BLG. Bardzo dobrze pracowały drożdże. Zaczęły pracę po 3 godzinach od zadania. Osad drożdżowy bardzo zwarty.
- 3. fermentacja wtórna 8 dni, BLG 4,5. Czyli ABV 5,8%
- 4. zlanie do butelek 27.05.2021  
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