

Witbiter Daro

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **2 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Pilzneński | 3.5 kg (57.4%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2.5 kg (41%) | 60 % | 3 |
| Grain | Acid Malt (zakwaszający) | 0.1 kg (1.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 5.1 % |
| Boil | Saaz (Czech Republic) | 20 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Safale WB-06 | Wheat | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------------------|--------|---------|--------|
| Spice | Skórka pomarańczy wysuszona | 40 g | Boil | 15 min |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Kolendra | 20 g | Boil | 15 min |
| Spice | Anyż | 10 g | Boil | 10 min |
| Spice | Imbir | 10 g | Boil | 10 min |

Notes

- Płatki kleikować w 10 l wody , 10-15 min gotować, dodać 5 l wody, następnie dodać słody
Feb 2, 2022, 5:30 PM