

Żytbier II

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **12**
- SRM **3.7**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Rye, Flaked | 2 kg (40%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 9 g | 60 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|-------|--------|-------------|
| Wyeast - Belgian Witbier | Ale | Slant | 250 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 3 min |
| Spice | Anyż | 2.5 g | Boil | 3 min |
| Spice | Skórki z cytryny i 2 mandarynek | 20 g | Boil | 3 min |

Notes

- Skórki obierane za pomocą obieraczki do ziemniaków.
Nov 13, 2018, 9:30 AM