

#185 Frau Ribbentrop powraca

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **10**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21.7 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **66 C**, Time **75 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **49.4C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **75 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking pilzneński	3 kg (61.2%)	82 %	3.5
Grain	Pszenica niesłodowana	1.65 kg (33.7%)	75 %	3
Grain	Płatki owsiane	0.25 kg (5.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh DE 2022 granulát	25 g	70 min	3.1 %
Aroma (end of boil)	Hallertau Mittelfruh DE 2022 granulát	10 g	10 min	3.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM23 Magiczny ogród	Wheat	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kwiat gorzkiej pomarańczy	50 g	Boil	1 min
Flavor	Kolendra	20 g	Boil	1 min