

#6.5 Biały Murzyn z Mango

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **20**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **55.1C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1 kg (41.7%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.5 kg (20.8%) | 81 % | 6 |
| Grain | Płatki owsiane | 0.71 kg (29.6%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.19 kg (7.9%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Cascade | 5 g | 5 min | 6 % |
| Whirlpool | Cascade | 10 g | 30 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------|--------|-----------|----------|
| Spice | Curacao | 5 g | Boil | 5 min |
| Spice | Kolendra | 5 g | Boil | 5 min |
| Spice | Curacao | 10 g | Boil | 0 min |
| Flavor | Ksylitol | 27 g | Secondary | 5 day(s) |
| Flavor | Pulpa Mango | 200 g | Secondary | 5 day(s) |

Notes

- To samo co warka #6 - podzielona na połowę i dodane Mango na cichej.

Zacieranie:

50,5-49,5 stopnia - 30 min

67 stopni - 60 min (z podrzewaniem, spadło do ok. 60 stopni, podgrzewanie do 73 stopni 15 minut przed końcem)

73 stopnie - 15 minut

Kolendra zmielona w moździerzu.

Curacao i Cascade 10g na Whirlpool poniżej 60 stopni.

Mętna brzezka przed gotowaniem. Następnym razem trzeba więcej brzezki zawrócić, ponieważ po połowie filtracji leciała klarowna.

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