

#8 Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **28.6 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **30 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **26.3 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42%)	81 %	4
Grain	Pszeniczny	2 kg (28%)	85 %	4
Grain	Biscuit Malt	0.05 kg (0.7%)	79 %	45
Grain	Weyermann - Carapils	0.1 kg (1.4%)	78 %	4
Grain	Pszenica niesłodowana	1 kg (14%)	75 %	3
Grain	Płatki owsiane	0.5 kg (7%)	85 %	3
Grain	Płatki orkiszowe	0.5 kg (7%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	13 %
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	15 min	6 %

Boil	Cascade	5 g	5 min	6 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %
Boil	Lublin (Lubelski)	5 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM27 Artefakty Trapistów	Ale	Slant	200 ml	fm

Extras

Type	Name	Amount	Use for	Time
Flavor	kolendra	15 g	Boil	15 min
Flavor	curacao	20 g	Boil	15 min

Notes

- może zamiast cascade i saaza dać saphir i chinook???
 - świeża pomarańcza x2 i cytryna?
 - najpierw kleikować surowce niesłodowane
- May 4, 2017, 11:22 AM*