

American Witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **21**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **33.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **70C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **33.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Strzegom Pilzneński	2 kg (33.3%)	80 %	4
Grain	Pszenica niestodowana	1 kg (16.7%)	75 %	3
Grain	Wheat, Flaked	1 kg (16.7%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	El Dorado	17 g	80 min	13.7 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.8 %
Aroma (end of boil)	Cascade	25 g	0 min	7.1 %
Aroma (end of boil)	El Dorado	25 g	0 min	13.7 %
Aroma (end of boil)	Sorachi Ace	25 g	0 min	12.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	150 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	5 g	Boil	5 min
Spice	Chamomile	3 g	Boil	5 min
Herb	Lemon grass	5 g	Boil	5 min
Spice	sweet orange peels	25 g	Boil	5 min

Notes

- 100% wody RO, profil zbliżony do Hoegaarden (Ca 60, Mg 3, Na 18, SO 85, Cl 55).
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