

Cud malina

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.4**
- 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Wheat Malt | 2.5 kg (45.5%) | 85 % | 5 |
| Grain | Weyermann - Pilsner Malt | 2.5 kg (45.5%) | 81 % | 5 |
| Grain | Oats, Flaked | 0.2 kg (3.6%) | 80 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (5.5%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Zythos | 28 g | 60 min | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|--------------------|--------|-----------|----------|
| Spice | Coriander Seeds | 28 g | Boil | 20 min |
| Flavor | Bitter Orange Peel | 28 g | Boil | 20 min |
| Flavor | Sweet Orange Peel | 28 g | Boil | 20 min |
| Flavor | Malina | 2000 g | Secondary | 5 day(s) |

Notes

- Przygotowanie maliny do dodania na cicha.

2 kg malin zblendować i przelać do słoików po czym całość spasteryzować oczywiście odpowiednio wcześniej przed fermentacją.

Na cicha wrzucić wszystko w pończochę i dodać do piwa na około 5 dni.

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