

DonWitbier IBU15

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (63.8%) | 80 % | 4 |
| Grain | Słód pszeniczny Heidelberg | 0.5 kg (10.6%) | 82 % | 3 |
| Adjunct | Pszenica niesłodowana | 1 kg (21.3%) | 70 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4.3%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|--------------------------|------------|--------|--------|------------|
| Boil | Fuggles | 16 g | 60 min | 5 % |
| POCZĄTEK GOTOWANIA | | | | |
| Aroma (end of boil) | Challenger | 25 g | 10 min | 7 % |
| OSTANIE 10 MIN GOTOWANIA | | | | |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------------------|-------|-----|-------|-----|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | --- |
| Fermentis US-05 | Ale | Dry | 2.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------------------------|----------|--------|---------|--------|
| Spice | kolendra | 30 g | Boil | 10 min |
| OSTANIE 10 MIN GOTOWANIA | | | | |
| Spice | Curacao | 30 g | Boil | 10 min |
| OSTANIE 10 MIN GOTOWANIA | | | | |

Notes

- 1. FERMENTACJA: BURZLIWA 18-21 STOPNI C, (10-14 DNI)
- 2. BUTELKOWANIE: 8g glukozy na 1L piwa
Nov 28, 2018, 7:52 PM