

# 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