

Imperialny witbier z hibiskusem i mango

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **5.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|--------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 1.5 kg (50%) | 75 % | 3 |
| Grain | Pilzneński | 1.5 kg (50%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-----------|---------------|--------|-----------|-----------|
| Herb | Hibiskus | 50 g | Boil | 0 min |
| flame'out | | | | |
| Herb | Hibiskus | 30 g | Bottling | --- |
| Herbatka | | | | |
| Flavor | Pulpa z mango | 1800 g | Secondary | 14 day(s) |

| | | | | |
|-------|----------|------|------|--------|
| Spice | Kolendra | 15 g | Boil | 15 min |
| Spice | Curacao | 15 g | Boil | 15 min |