

Judasz Pomarańczowa Zdrada

- Gravity **12.6 BLG**
- ABV ---
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (51%)	81 %	4
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3
Grain	Płatki pszeniczne	2 kg (40.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kent Goldings	25 g	60 min	5.5 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	15 min
Spice	Skórka pomarańczy + curacao	1010 g	Boil	15 min

Spice	Skórka pomarańczy + curacao	1010 g	Boil	5 min
Spice	Kolendra	8 g	Boil	5 min