

LEMON GRASS WITBIER

- Gravity **12.6 BLG**
- ABV ---
- IBU **16**
- SRM **3.7**
- 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 **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Słód pilznieński zero Viking Malt (Strzegom) | 2.5 kg (50%) | --- % | 4 |
| Grain | Płatki pszenne niesłodowane | 2 kg (40%) | --- % | 4 |
| Grain | Płatki owsiane błyskawiczne | 0.2 kg (4%) | --- % | 4 |
| Grain | Słód diastatyczny jęczmienny Weyermann® | 0.2 kg (4%) | --- % | 4 |
| Grain | Słód zakwaszający Weyermann® | 0.1 kg (2%) | --- % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | East Kent Goldings | 20 g | 60 min | 6.3 % |
| Boil | Saaz | 15 g | 15 min | 3.24 % |

Yeasts

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

| | | | | |
|--------------------|-------|--------|-------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 40 ml | Fermentum Mobile |
|--------------------|-------|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------------------------------|--------|---------|-------|
| Other | Łuska ryżowa | 100 g | Mash | --- |
| Spice | Curacao - skórki gorzkiej pomarańczy | 20 g | Boil | 0 min |
| Spice | Trawa cytrynowa | 15 g | Boil | 0 min |
| Spice | Kolendra indyjska | 7 g | Boil | 0 min |