

Moon Harvester Witbier

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **19.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **70 min**
- Temp **71 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **60.3C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **70 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Viking Pilzneński | 2 kg (44.4%) | 81 % | 4 |
| Grain | Pszeniczny | 1.25 kg (27.8%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 1 kg (22.2%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.25 kg (5.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | WAI-ITI | 20 g | 60 min | 4.1 % |
| Aroma (end of boil) | WAI-ITI | 30 g | 15 min | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 11 g | --- |
| test dla tych drożdży | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|---------|--------|
| Flavor | Skórka z 7 pomarańczy | 20 g | Boil | 10 min |
| Flavor | Kolendra indyjska | 20 g | Boil | 10 min |
| Flavor | Skórka z grejfruta | 5 g | Boil | 10 min |
| Flavor | Skórka z 1.5 cytryny | 5 g | Boil | 10 min |

Notes

- Woda przez filtr

Płatki pszeniczne i owsiane wsypujemy do 10l wody, podnosimy temperaturę do około 65°C i przetrzymujemy w tej temperaturze około 20 minut, ciągle mieszając. Następnie dolewamy 5l zimnej wody oraz wsypujemy słód pilzneński i ustalamy temperaturę zacieru na poziomie 55°C i przetrzymujemy zacier w tej temperaturze 20 minut.

Jul 24, 2020, 10:41 AM