

Truskawkowy Witbier #27

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **20**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (44.8%) | 80 % | 4 |
| Grain | BESTMALZ - Best Wheat Malt | 1.5 kg (44.8%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.35 kg (10.4%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | Fuggles | 20 g | 15 min | 4.5 % |
| Boil | East Kent Goldings | 10 g | 15 min | 5.1 % |
| Boil | Marynka | 5 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| brewferm blanche | Wheat | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|-----------|----------|
| Other | truskawki | 1000 g | Secondary | 7 day(s) |
| Spice | kolendra | 10 g | Boil | 10 min |
| Spice | curacao | 10 g | Boil | 10 min |
| Spice | skórki cytryny | 10 g | Boil | 10 min |

Notes

- zacieranie w 66'C
Fermentacja - start w 14'C otoczenia, koniec 21'C

pulpa truskawkowa spasteryzowana (~72'C) - wrzucona na cicha i zostawiona 10 dni
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