

Wicia Wierzchem Jedzie

- Gravity **11 BLG**
- ABV ---
- IBU **10**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.1 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.6 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (44.2%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.1 kg (2.2%) | 79 % | 45 |
| Grain | Pszenica niesłodowana | 0.5 kg (11%) | 75 % | 3 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.2%) | 80 % | 6 |
| Grain | Wheat, Flaked | 1 kg (22.1%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.33 kg (7.3%) | 80 % | 2 |
| Grain | Wheat, Flaked opiekane | 0.5 kg (11%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil | Hallertau Mittelfrüh | 33 g | 60 min | 3 % |

Yeasts

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

| | | | | |
|--------------------|-------|--------|-------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |
|--------------------|-------|--------|-------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------|--------|---------|-------|
| Spice | Kolendra | 15 g | Boil | 7 min |
| Spice | Curacao | 20 g | Boil | 7 min |
| Spice | Słodka pomarańcza 1szt | 30 g | Boil | 7 min |
| Spice | Cytryna 2szt | 20 g | Boil | 7 min |
| Spice | Limetka 2 szt | 10 g | Boil | 7 min |
| Spice | Rumianek | 7 g | Boil | 7 min |
| Spice | Kardamon | 2 g | Boil | 7 min |

Notes

- Owoce cytrusowe sparzyć, wystudzić, a następnie obrać skórkę nożykiem do obierania warzyw starając się nie obierać białej części między skórką, a owocem (daje dodatkową gorycz)
 - Kolendrę zatrzeć w moździerzu tuż przed zadaniem.
 - Kardamon 1/2 łyżki stołowej
 - Płatki skleikować - stosunek płatki:woda - 1:5, gotować do osiągnięcia konsystencji gęstego kiślu (do temp. około 80 stopni C)
- Jun 15, 2016, 6:40 PM*