

Wit

- Gravity **12.9 BLG**
- ABV ---
- IBU **20**
- SRM **4.3**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **70 C**, Time **30 min**
- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **13.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.25 kg (50.6%) | 81 % | 5 |
| Grain | Wheat, Flaked | 2 kg (44.9%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.2 kg (4.5%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Hallertau | 30 g | 60 min | 4.5 % |
| Boil | Saaz (USA) | 15 g | 15 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 7 g | Boil | 5 min |

| | | | | |
|-------|---------|------|------|-------|
| Spice | curacao | 20 g | Boil | 5 min |
|-------|---------|------|------|-------|

Notes

- Płatki pszeniczne i owsiane wsypujemy do 10l wody, podnosimy temperaturę do około 65-70° i przetrzymujemy w tej temperaturze około 20-30 minut, ciągle mieszając. Następnie dolewamy 5l zimnej wody oraz wsypujemy słód pilznieński i ustalamy temperaturę zacieru na poziomie 55°C i przetrzymujemy zacier w tej temperaturze 20 minut. Powoli podnosimy temperaturę do 64° i przetrzymujemy zacier w tej temperaturze aż do negatywnej próby jodowej (zwykle około 60-90 minut). Zacier podgrzewamy do 76° i przenosimy do filtracji.
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