

Wit na płatkach

- Gravity **12.1 BLG**
- ABV ---
- IBU **18**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **6 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.2 kg (40.4%)	81 %	4
Grain	płatki przenie błyskawiczne	1.41 kg (25.9%)	80 %	4
Grain	Pszeniczny	1.14 kg (20.9%)	85 %	4
Grain	Płatki orkiszowe	0.35 kg (6.4%)	80 %	4
Grain	Płatki owsiane	0.35 kg (6.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	20 g	60 min	7.3 %
Boil	Cascade	15 g	10 min	7.3 %
Whirlpool	Cascade	15 g	1 min	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP550 - Belgian Ale Yeast	Ale	Liquid	15 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	8 g	Boil	10 min
Flavor	kolendra	8 g	Boil	10 min
Flavor	curacao	17 g	Boil	0 min
Flavor	kolendra	8 g	Boil	0 min

Notes

- przepis powstały na podstawie:
[http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_\(kwl\)](http://www.wiki.piwo.org/Witbier,_Piotr_Kowalski_(kwl))
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