

witbier

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss --- %
- Size with trub loss **25 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **0 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (47.2%)	81 %	4
Grain	Płatki pszeniczne	2.5 kg (47.2%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	5.1 %
Boil	East Kent Goldings	20 g	15 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	15 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	18 g	Boil	5 min
Spice	curacao	25 g	Boil	5 min

Notes

- kleikowanie płatków 10 l wody 70 stopni 30 minut mieszamy ciągle
Mar 30, 2018, 10:02 PM