

witbier

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **81 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **81C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.2 kg (55.2%)	85 %	4
Grain	pilżeński optima	1.6 kg (27.6%)	85 %	3
Grain	Płatki pszeniczne	1 kg (17.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	50 g	60 min	3.8 %
Aroma (end of boil)	Willamette	20 g	15 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
bfsay gozdawa	Wheat	Slant	200 ml	gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra ziarno mielone	20 g	Boil	10 min

Flavor	skórka słodkiej pomarańczy suszona	40 g	Boil	10 min
Flavor	skórka pomarańczy gorzkiej	8 g	Boil	10 min

Notes

- chwilowo zawiesił się kocioł stąd te dzwiny temperatury.
Woda 80% r.o reszta kranowa twarda
Feb 22, 2020, 6:41 PM