

Witbier _b_ro

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **50 C**, Time **2 min**
- Temp **62 C**, Time **40 min**
- Temp **70 C**, Time **25 min**
- Temp **78 C**, Time **7 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **2 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **25 min** at **70C**
- Keep mash **7 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (54.5%)	81 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	30 min	4 %
Boil	Lublin (Lubelski)	15 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
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Spice	kolendra	25 g	Boil	15 min
Spice	curacao	40 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	40 g	Boil	15 min

Notes

- Gotowanie 4 stopnie
1- Lubelski 30g - 30min
2- Lubelski 15g - 15 min
3- Dodatki - 10min
3- Lubelski 15g - 5min
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