

Witbier fruit v2

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **4.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **6.3 %/h**
- Boil size **34.8 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **53 C**, Time **20 min**
- Temp **65 C**, Time **85 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **3 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **20 min** at **53C**
- Keep mash **85 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **3 min** at **77C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (32.7%) | 85 % | 4 |
| Grain | Pszeniczny | 2 kg (26.1%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (26.1%) | 80 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.2%) | 70 % | 3 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (6.5%) | 70 % | 30 |
| Adjunct | Łuska ryżowa | 0.25 kg (3.3%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Marynka | 10 g | 45 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 10 g | 45 min | 15.5 % |
| Dry Hop | Citra | 15 g | 2 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------|-------|--------|---------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1200 ml | Fermentum Mobile |
|--------------------|-------|--------|---------|------------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Spice | Kolendra | 20 g | Boil | 5 min |
| Flavor | Skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
| Flavor | sok z mandarynki | 2000 g | Secondary | 3 day(s) |
| Flavor | Pulpa z Mango | 1700 g | Secondary | 3 day(s) |

Notes

- sok 100%
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