

WITBIER NA WESELE (v2)

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **3.8**
- 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 **66 C**, Time **30 min**
- Temp **71 C**, Time **30 min**
- Temp **80 C**, Time **5 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **30 min** at **71C**
- Keep mash **5 min** at **80C**
- 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	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Pszeniczny	2 kg (36.4%)	85 %	4
Grain	Monachijski	0.5 kg (9.1%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	5 min
Flavor	Skórka pomaranczy	50 g	Boil	5 min
Flavor	Skórka cytryny	20 g	Boil	5 min

Spice	Kolendra	15 g	Boil	5 min
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Notes

- Wersja na wesele Julii i Łukasza
Sep 25, 2020, 5:27 PM