

WITBIER Z KAFFIREM I PLATKAMI ROZY

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Steps

- Temp **62 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 3 kg (51.7%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2.3 kg (39.7%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.9%) | 85 % | 3 |
| Grain | Acid Malt | 0.1 kg (1.7%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 35 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|---------|-------------|
| Wyeast - Belgian Witbier | Ale | Liquid | 1000 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 7.5 g | Boil | 10 min |

| | | | | |
|--------|---------------------------|-------|-----------|----------|
| Spice | Kolendra | 7.5 g | Boil | 3 min |
| Flavor | Skórka świeżej pomarańczy | 50 g | Boil | 10 min |
| Flavor | Skórka świeżej pomarańczy | 50 g | Boil | 3 min |
| Flavor | Kaffir | 10 g | Boil | 10 min |
| Flavor | Kaffir | 10 g | Boil | 3 min |
| Flavor | Płatki róży | 15 g | Boil | 10 min |
| Flavor | Płatki róży | 5 g | Boil | 3 min |
| Flavor | Płatki róży | 20 g | Secondary | 5 day(s) |
| Flavor | Kaffir | 20 g | Secondary | 5 day(s) |