

Witbier z goździkiem - 13*BLG (na drożdżach WB-06) - Hopfengott 15L

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **13.9 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **10.8 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.6 kg (51.6%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (32.3%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (16.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	15 g	60 min	4.5 %
Boil	Willamette	5 g	10 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	10 min	4.5 %
Boil	Ekuanot	10 g	5 min	14 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	0 min	4.5 %
Whirlpool	Ekuanot	10 g	0 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew WB-06	Wheat	Dry	11.5 g	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	25 g	Boil	10 min
Spice	zmielona kolendra	25 g	Boil	10 min

Notes

- Equanot 10g (Whirlpool) dałem podczas schładzania, gdy temperatura osiągnęła 80*. Odczekałem w tej temp. 5 minut
Oct 30, 2022, 1:49 PM