

LEMON GRASS WITBIER

- Gravity **12.6 BLG**
- ABV ---
- IBU **16**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **76C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pilzński zero Viking Malt (Strzegom)	2.5 kg (50%)	--- %	4
Grain	Płatki pszenne niesłodowane	2 kg (40%)	--- %	4
Grain	Płatki owsiane błyskawiczne	0.2 kg (4%)	--- %	4
Grain	Słód diastatyczny jęczmienny Weyermann®	0.2 kg (4%)	--- %	4
Grain	Słód zakwaszający Weyermann®	0.1 kg (2%)	--- %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	20 g	60 min	6.3 %
Boil	Saaz	15 g	15 min	3.24 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Liquid	40 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	---
Spice	Curacao - skórki gorzkiej pomarańczy	20 g	Boil	0 min
Spice	Trawa cytrynowa	15 g	Boil	0 min
Spice	Kolendra indyjska	7 g	Boil	0 min