

BA Witbier 13 BLG po moich zmianach

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.3**
- 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 **3 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **25.7 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3.5 kg (54.4%)	81 %	5
Grain	Weyermann pszeniczny jasny	2.3 kg (35.8%)	80 %	6
Grain	Płatki pszeniczne	0.63 kg (9.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	37.5 g	60 min	3.6 %
Boil	Styrian Golding	12.5 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %
Aroma (end of boil)	Styrian Golding	12.5 g	5 min	3.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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S-33	Wheat	Dry	14.38 g	Safbrew
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Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	25 g	Boil	15 min
Spice	Kolendra	25 g	Boil	15 min