

Witbier 13*BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **24**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 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 **12.9 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (58.1%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (30.2%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Willamette | 30 g | 60 min | 4.5 % |
| Boil | Willamette | 10 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |
| Flavor | skórka słodkiej pomarańczy | 20 g | Boil | 15 min |
| Spice | zmielona kolendra | 20 g | Boil | 15 min |

Notes

- Wysładzać tak, żeby zebrać około 22L brzezki słodkiej.
fermentacja burzliwa 18-21st, 7-10dni. Cicha nie jest konieczna.
Butelkować z użyciem 140g glukozy na 20L piwa.
zabutelkowane (re-fermentacja) co najmniej 1-2 tygodnie18-21st, później 15st jeżeli to możliwe
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