

# Witbier 13\*BLG w kociołku Hopfengott 15L

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- 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 **10.5 liter(s)**
- Total mash volume **13.5 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 **10.5 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 **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.5 kg (50%)	80 %	4
Grain	Weyermann pszeniczny jasny	1 kg (33.3%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (16.7%)	85 %	3

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	6.9 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	25 g	Boil	15 min
Flavor	skórka słodkiej pomarańczy	25 g	Boil	15 min
Spice	zmielona kolendra	20 g	Boil	15 min