

## BA Witbier 13 Blg

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **38**
- SRM **4**
- 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 **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

### Steps

- Temp **50 C**, Time **1 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

### Mash step by step

- Heat up **17.8 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **1 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **10 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	3 kg (58.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.5 kg (29.4%)	80 %	6
Grain	Płatki pszeniczne	0.6 kg (11.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Aroma (end of boil)	Willamette	15 g	15 min	5 %
Aroma (end of boil)	Sterling	5 g	15 min	4.5 %
Aroma (end of boil)	Curocao	20 g	15 min	5 %
Aroma (end of boil)	Skórka sł pomarańcza	20 g	15 min	5 %
Aroma (end of boil)	Kolenda	20 g	15 min	5 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Fermentis 41	Wheat	Liquid	7.2 ml	---