

## BA Witbier 13 BLG

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- Gravity **11.4 BLG**
- ABV ---
- IBU **28**
- SRM **3.9**
- 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 **16.9 liter(s)**
- Total mash volume **22.5 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 **16.9 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 **20.4 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 (62.2%)  | 81 %  | 5   |
| Grain | Weyermann pszeniczny jasny  | 1.5 kg (26.6%)  | 80 %  | 6   |
| Grain | Płatki owsiane błyskawiczne | 0.63 kg (11.2%) | 77 %  | 4   |

### Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Styrian Goldings      | 37.5 g | 60 min | 4.5 %      |
| Boil                | Styrian Goldings      | 12.5 g | 15 min | 4.5 %      |
| 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 Goldings      | 12.5 g | 5 min  | 4.5 %      |

### Yeasts

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

### Extras

| Type   | Name                       | Amount | Use for | Time   |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao                    | 30 g   | Boil    | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 30 g   | Boil    | 15 min |
| Spice  | Kolendra                   | 35 g   | Boil    | 15 min |