

# BA Witbier 13 BLG - po zmianach 201910

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **62**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 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 **8.3 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 **19.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzenski	1.75 kg (39.3%)	81 %	5
Grain	Płatki owsiane błyskawiczne	1 kg (22.5%)	80 %	6
Adjunct	Pszenica niesłodowana	1.7 kg (38.2%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	80 g	60 min	4.5 %
Boil	Styrian Goldings	20 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	30 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	90 g	5 min	4.5 %
Boil	Styrian Goldings	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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S-33	Wheat	Dry	11.5 g	Safbrew
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	60 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	60 g	Boil	15 min
Spice	Kolendra	60 g	Boil	15 min
Spice	pomarańcza	120 g	Boil	15 min