

# 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  
*Apr 9, 2018, 10:32 PM*