

BA Witbier 13 BLG po moich zmianach

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.3**
- 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 **19.3 liter(s)**
- Total mash volume **25.7 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 **19.3 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 **18.8 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 (54.4%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 2.3 kg (35.8%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.63 kg (9.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 37.5 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 12.5 g | 15 min | 3.6 % |
| 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 Golding | 12.5 g | 5 min | 3.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------|-------|-----|---------|---------|
| S-33 | Wheat | Dry | 14.38 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 | Kolendra | 25 g | Boil | 15 min |