

## BA Witbier 13 BLG

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- Gravity **11.9 BLG**
- ABV ---
- IBU **25**
- SRM **4.7**
- 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 **5 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 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 **15 liter(s)** of strike water to **54.3C**
- 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 **12.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	5
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	80 %	6
Grain	Płatki owsiane błyskawiczne	0.5 kg (11.6%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	30 min	4.5 %
Boil	Styrian Goldings	10 g	75 min	4.5 %
Boil	Saaz (Czech Republic)	10 g	15 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	20 g	5 min	4.5 %
Aroma (end of boil)	Styrian Goldings	10 g	5 min	4.5 %

### Yeasts

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

### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	75 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	75 min
Spice	Kolendra	20 g	Boil	75 min