

# Hoppy Witbier

- Gravity **12.6 BLG**
- ABV ---
- IBU **63**
- SRM **4.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 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 **40 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 **40 min** at **73C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.1%)	81 %	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	Styrian Golding	30 g	30 min	3.6 %
Aroma (end of boil)	Styrian Golding	10 g	50 min	3.6 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	50 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	55 min	4.5 %
Aroma (end of boil)	Styrian Golding	20 g	55 min	3.6 %
Aroma (end of boil)	Citra	15 g	60 min	12 %

## 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	50 min
Flavor	słodka pomarańcza	20 g	Boil	50 min
Flavor	kolendra	15 g	Boil	50 min