

Witbier Hoegaarden Clone 20l

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **15**
- 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 **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 **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (50%) | 80 % | 4 |
| Grain | Płatki pszeniczne słodowane | 2.25 kg (45%) | 85 % | 3 |
| Grain | Płatki owsiane błyskawiczne | 0.25 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Cascade PL | 20 g | 60 min | 5.2 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 150 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Kolendra | 20 g | Boil | 5 min |
| Spice | Skórka curacao | 20 g | Boil | 5 min |

Notes

- po 5 dniach przelać na cichą i dodać 250g mrożonych jeżyn na każde 10L
Dec 28, 2024, 2:54 PM