

Witbier 13 BLG

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **19**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **30 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **73C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (54.3%)	81 %	4
Grain	Pszeniczny	1.3 kg (28.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (10.9%)	85 %	3
Grain	Płatki owsiane	0.3 kg (6.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	20 g	60 min	5 %
Boil	Willamette	10 g	15 min	5 %
Boil	Sterling	15 g	15 min	4.5 %
Boil	Sterling	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
Spice	Curacao	15 g	Boil	15 min
Spice	Skórka słodkiej pomarańczy	15 g	Boil	15 min
Spice	Skórka z 1 cytryny	5 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min
Spice	Curacao	5 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy	5 g	Boil	5 min

Notes

- Płatki kleikować 30 min w 60st
Nov 30, 2019, 11:25 AM