

Witbier Hoegaarden Clone 10l

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

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

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Strzegom Pilznieński | 1.25 kg (52.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (42%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.13 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |
| Boil | Saaz (Czech Republic) | 7.5 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 7 g | Fermentis |
| Starter 1 l kręcony 24h | | | | |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Spice | Skórka curacao | 10 g | Boil | 5 min |

Notes

- po 5 dniach przelać na cichą i dodać 250g mrożonych jeżyn
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