

# 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 Pilzneński | 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  
*Jan 1, 2019, 10:05 PM*