

# 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*