

# BA Witbier 13,0°

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **50 C**, Time **5 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **5 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **73C**
- Keep mash **10 min** at **77C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	--- %	4
Grain	Weyermann - Pale Wheat Malt	1.3 kg (30.2%)	85 %	5
Grain	Wheat, Flaked	0.5 kg (11.6%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	30 min	5 %
Boil	Sterling	15 g	75 min	4.5 %
Boil	Willamette	10 g	75 min	5 %
Aroma (end of boil)	Sterling	15 g	85 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	Cilandro	20 g	Boil	75 min
Other	Corteza de naranja dulce	20 g	Boil	75 min
Other	Corteza de naranja amarga de Curacao	20 g	Boil	75 min

## Notes

- Fermentación 7-10 días aprox. a temperatura 18-21°C  
Embotellado 140 gr glucosa por 20L  
Guarda en botella 18-21°C durante 1-2 semanas  
*Nov 20, 2018, 10:21 PM*
- Temp 50°C / 10minuts 55°C i augmentar temp. fin 62°C mantenir-ho durant 30minuts

1:06 h maceració

77°C mash out  
sparging 20L 73°C --> pre boiling 28L

refredament amb serpnentí 30minuts - 21°C densitat inicial 1050  
*May 2, 2019, 5:02 PM*