

BA Witbier 13 BLG

- Gravity **11.9 BLG**
- ABV ---
- IBU **26**
- SRM **4.7**
- 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 **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **50 C**, Time **0 min**
- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **0 min** at **50C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **0 min** at **77C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (58.1%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (30.2%) | 80 % | 6 |
| Grain | Płatki owsiane błyskawiczne | 0.5 kg (11.6%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Styrian Goldings | 30 g | 60 min | 4.5 % |
| Boil | Styrian Goldings | 10 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 15 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 20 g | 5 min | 4.5 % |
| Aroma (end of boil) | Styrian Goldings | 10 g | 5 min | 4.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao | 20 g | Boil | 15 min |
| Flavor | Skórka słodkiej pomarańczy | 20 g | Boil | 15 min |
| Spice | Kolendra | 20 g | Boil | 15 min |