

## BA Witbier 13Blg

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 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 **78 C**, Time **10 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 **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.1%)	75 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (30.2%)	75 %	6
Grain	Płatki pszeniczne	0.5 kg (11.6%)	80 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	30 g	60 min	3.6 %
Boil	Styrian Golding	10 g	15 min	3.6 %
Boil	Saaz (Czech Republic)	15 g	15 min	4.5 %
Boil	Saaz (Czech Republic)	15 g	0 min	4.5 %
Boil	Styrian Golding	20 g	0 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew S-33	Ale	Dry	12 g	Safbrew
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### Extras

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