

Witbier 13*BLG w kociołku Hopfengott 15L

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **25**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **1 min** at **77C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (50%) | 80 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1 kg (33.3%) | 80 % | 6 |
| Grain | Płatki pszeniczne | 0.5 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Willamette | 15 g | 60 min | 4.5 % |
| Boil | Willamette | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 15 g | 15 min | 4.5 % |
| Boil | Saaz (Czech Republic) | 10 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 6.9 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|---------|--------|
| Flavor | Curacao | 25 g | Boil | 15 min |
| Flavor | skórka słodkiej pomarańczy | 25 g | Boil | 15 min |
| Spice | zmielona kolendra | 20 g | Boil | 15 min |