Witbier Hoegaarden Clone 10l

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.1 liter(s)**
- Total mash volume **9.5 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**

Mash step by step

- Heat up **7.1 liter(s)** of strike water to **60.9C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.25 kg *(52.5%)*	80 %	4
Grain	Pszeniczny	1 kg *(42%)*	85 %	4
Grain	Płatki owsiane	0.13 kg *(5.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	10 g	30 min	11 %
Boil	Saaz (Czech Republic)	7.5 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	7 g	Fermentis
Starter 1 l kręcony 24h				

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min
Spice	Skórka curacao	10 g	Boil	5 min

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

Notes

- po 5 dniach przelać na cichą i dodać 250g mrożonych jeżyn
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