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