

# American Wit

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **3.7**
- 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 **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (40%)	80 %	4
Grain	Pszenica niesłodowana	2 kg (40%)	75 %	3
Grain	Strzegom Pszeniczny	1 kg (20%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	30 min	11 %
Whirlpool	Amarillo	15 g	15 min	8.8 %
Whirlpool	Mosaic	15 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Dry	11 g	---

## Extras

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