

# American Wit

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **23**
- SRM **3.1**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (61%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Adjunct	Pszenica niesłodowana	0.8 kg (19.5%)	75 %	3
Grain	Słód owsiany Fawcett	0.3 kg (7.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Citra	13 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	10.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	curacao	10 g	Boil	10 min
Spice	Skórka pomarańczy	10 g	Boil	10 min
Spice	Skórka bergamotki	10 g	Boil	10 min