

# American Witbier

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- Gravity **9.1 BLG**
- ABV ---
- IBU **36**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **110 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **110 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-13.5 liter(s)** of **76C** water

## Fermentables

| Type  | Name       | Amount | Yield | EBC |
|-------|------------|--------|-------|-----|
| Grain | Pilzneński | 2 kg   | 81 %  | 4   |
| Grain | Pszeniczny | 0.5 kg | 85 %  | 4   |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 18 g   | 60 min | 13.5 %     |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | ---        |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 8 g    | Boil    | 15 min |
| Spice | Curacao  | 10 g   | Boil    | 15 min |
| Spice | Kolendra | 7 g    | Boil    | 5 min  |
| Spice | Curacao  | 10 g   | Boil    | 5 min  |