

American Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **3.4**
- Style **Witbier**

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 **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (53.2%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 2 kg (42.6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (4.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 7.4 % |
| Boil | Cascade | 5 g | 15 min | 5.8 % |
| Boil | Cascade | 10 g | 5 min | 6 % |
| Aroma (end of boil) | Cascade | 10 g | 0 min | 6 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Kolendra | 7 g | Boil | 5 min |
| Spice | curacao | 25 g | Boil | 5 min |

Notes

- <http://blog.homebrewing.pl/witbier-receptura/> - z dodatkiem cascade
Mar 27, 2019, 10:16 PM