

American Witbier #15

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **83.9 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.3 liter(s)**

Steps

- Temp **51 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **55.8C**
- Add grains
- Keep mash **20 min** at **51C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2 kg (49.1%) | 81 % | 3.5 |
| Grain | Biscuit Malt | 0.07 kg (1.7%) | 79 % | 45 |
| Grain | płatki pszenne | 1.6 kg (39.3%) | 77 % | 3.9 |
| Grain | płatki owsiane | 0.3 kg (7.4%) | 80 % | 2 |
| Grain | Weyermann - Acidulated Malt | 0.1 kg (2.5%) | 80 % | 4.8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Cascade | 11 g | 60 min | 5.9 % |
| Boil | Centennial | 9 g | 60 min | 9.4 % |
| Boil | Cascade | 19 g | 10 min | 5.9 % |
| Boil | Simcoe | 10 g | 10 min | 11.6 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|---------|-------|
| Spice | kolendra indyjska | 26 g | Boil | 3 min |
| Spice | skórka ze świeżej cytryny | 3 g | Boil | 3 min |
| Spice | curaçao | 20 g | Boil | 3 min |
| Spice | skórka ze świeżej pomarańczy | 43 g | Boil | 3 min |