

American Witbier

- Gravity **13.6 BLG**
- ABV ---
- IBU **30**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **24.3 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 **55 C**, Time **20 min**
- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **63C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilznieński	2.5 kg (50%)	80 %	4
Grain	Płatki pszeniczne	2.3 kg (46%)	85 %	3
Grain	Płatki owsiane	0.2 kg (4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	13.5 %
Boil	Citra	10 g	15 min	13.5 %
Dry Hop	Citra	15 g	7 day(s)	13.5 %
Dry Hop	Citra	10 g	3 day(s)	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	skórka gorzkiej pomarańczy Curacao	10 g	Boil	10 min

Spice	skórka słodkiej pomarańczy	10 g	Boil	10 min
Spice	kolendra indyjska	10 g	Boil	5 min