

Biały amerykańkan

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- 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 **7 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (53.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (21.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (12.8%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (12.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 11 % |
| Boil | Summer | 20 g | 20 min | 6.4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Flavor | curacao | 20 g | Boil | 5 min |

| | | | | |
|-------|----------|------|------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
|-------|----------|------|------|-------|