

# American Wheat a la Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

| Type  | Name                              | Amount         | Yield  | EBC |
|-------|-----------------------------------|----------------|--------|-----|
| Grain | Weyermann - słód pszeniczny jasny | 2 kg (45.5%)   | 80 %   | 5   |
| Grain | Weyermann - słód Pale Ale         | 1.4 kg (31.8%) | 85 %   | 7   |
| Grain | Słód Barke pilzneński Weyermann   | 1 kg (22.7%)   | 80.5 % | 4   |

## Hops

| Use for | Name          | Amount | Time   | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil    | Citra/Chinook | 20 g   | 60 min | 12.4 %     |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

## Extras

| Type  | Name     | Amount | Use for | Time   |
|-------|----------|--------|---------|--------|
| Spice | Curaçao  | 15 g   | Boil    | 15 min |
| Spice | Kolendra | 20 g   | Boil    | 5 min  |

## Notes

- kolendra rozdrobniona w moździerzu, drożdże do Wita  
*Jul 22, 2018, 1:05 PM*