#008 American Wit

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1.8 kg *(51.4%)*	80 %	4
Grain	Słód pszeniczny Bestmalz	0.4 kg *(11.4%)*	82 %	5
Grain	Pszenica niesłodowana	0.6 kg *(17.1%)*	75 %	3
Grain	Płatki owsiane	0.5 kg *(14.3%)*	85 %	3
Grain	Płatki jęczmienne	0.2 kg *(5.7%)*	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	6 g	60 min	6 %
Boil	Cascade	9 g	10 min	6 %
Boil	Citra	9 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

BELGIAN WIT M21 Mangrove Jack's	Wheat	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	6 g	Boil	10 min
Spice	kolendra	9 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	6 g	Boil	10 min
Spice	skórki pomarańczy bergamotki	6 g	Boil	10 min