American Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(51%)*	81 %	4
Grain	Płatki pszeniczne	1.5 kg *(30.6%)*	85 %	3
Grain	Pszeniczny	0.5 kg *(10.2%)*	85 %	4
Grain	Płatki owsiane	0.4 kg *(8.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	13 %
Whirlpool	Citra	10 g	5 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	---

Extras

Type	Name	Amount	Use for	Time

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

Spice	Skórka pomarańczy	15 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min
Spice	Skórka greifruta	5 g	Boil	0 min
Spice	Kolendra	5 g	Boil	0 min