American Witbier

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **23**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **80 %**
- 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 **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg *(53.2%)*	80 %	4
Grain	Płatki pszeniczne	2 kg *(42.6%)*	85 %	3
Grain	Płatki owsiane	0.2 kg *(4.3%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	7.4 %
Boil	Cascade	5 g	15 min	5.8 %
Boil	Cascade	10 g	5 min	6 %
Aroma (end of boil)	Cascade	10 g	0 min	6 %
Dry Hop	Cascade	25 g	3 day(s)	6 %

Yeasts

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

Extras

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

Type	Name	Amount	Use for	Time
Spice	Kolendra	7 g	Boil	5 min
Spice	curacao	25 g	Boil	5 min

Notes

- http://blog.homebrewing.pl/witbier-receptura/ - z dodatkiem cascade
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