

# American (Summit) Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **3.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (55.6%)	81 %	4
Grain	Pszeniczny	1 kg (18.5%)	85 %	4
Adjunct	Pszenica niesłodowana	0.5 kg (9.3%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (9.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (7.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	60 min	17 %
Boil	Summit	10 g	30 min	17 %
Aroma (end of boil)	Summit	15 g	15 min	17 %
Whirlpool	Summit	10 g	0 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis BE-134	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki curacao	20 g	Boil	15 min
Flavor	Skórki pomarańczy	10 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min