

# American WIT 12

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (60%)	81 %	4
Grain	Słód pszeniczny Bestmalz	0.6 kg (13.3%)	82 %	5
Adjunct	Pszenica niesłodowana	0.9 kg (20%)	75 %	3
Grain	Płatki owsiane	0.3 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Citra	10 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M20 Bavarian Wheat	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Spice	Skórka słodkiej pomarańczy	10 g	Boil	10 min
Spice	Skórki pomarańczy Bergamotki	10 g	Boil	10 min

## Notes

- Tydzień burzliwej  
Tydzień cichej  
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