

# American Wit

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **17**
- SRM **3.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (61%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Adjunct	Pszenica niesłodowana	0.8 kg (19.5%)	75 %	3
Grain	Słód owsiany Fawcett	0.3 kg (7.3%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Citra	13 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min
Spice	skorki pomarańczy	10 g	Boil	10 min
Spice	skorki bergamotki	10 g	Boil	10 min