

American Witbier 56

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 3 kg (49.8%) | 81 % | 4 |
| Grain | Płatki pszeniczne | 2.4 kg (39.9%) | 85 % | 3 |
| Adjunct | Płatki owsiane | 0.5 kg (8.3%) | 85 % | 3 |
| Grain | Słód zakwaszający | 0.12 kg (2%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 15 min | 12 % |
| Boil | Citra | 20 g | 5 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 850 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|-------|
| Flavor | Skórki ze świeżej pomarańczy 3 szt | 3 g | Boil | 7 min |

| | | | | |
|--------|------------------------------|------|------|-------|
| Flavor | Skórki świeżej cytryny 2 szt | 2 g | Boil | 7 min |
| Flavor | Kolendra mielona | 10 g | Boil | 5 min |
| Flavor | Curacao | 7 g | Boil | 5 min |
| Flavor | Trawa cytrynowa | 7 g | Boil | 5 min |