

# American Witbier (wersja urodzinowa 2016)

- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **4.1**
- 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.4 kg (50%)	81 %	4
Grain	Wheat, Flaked	2.4 kg (50%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %
Boil	Sorachi Ace	10 g	5 min	13.8 %
Boil	Sorachi Ace	10 g	1 min	13.8 %
Dry Hop	Sorachi Ace	30 g	5 day(s)	13.8 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Spice	curacao	20 g	Boil	10 min
Spice	skórka z pomarańczy	30 g	Boil	10 min