

#008 American Wit

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1.8 kg (51.4%) | 80 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.4 kg (11.4%) | 82 % | 5 |
| Grain | Pszenica niesłodowana | 0.6 kg (17.1%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (14.3%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.2 kg (5.7%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 6 g | 60 min | 6 % |
| Boil | Cascade | 9 g | 10 min | 6 % |
| Boil | Citra | 9 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|------------------------------------|-------|-----|------|-----|
| BELGIAN WIT M21 Mangrove Jack's | Wheat | Dry | 10 g | --- |
|------------------------------------|-------|-----|------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------------|--------|---------|--------|
| Spice | curacao | 6 g | Boil | 10 min |
| Spice | kolendra | 9 g | Boil | 10 min |
| Spice | skórka słodkiej pomarańczy | 6 g | Boil | 10 min |
| Spice | skórki pomarańczy bergamotki | 6 g | Boil | 10 min |