

## #7 American Wit (twojbrowar.pl)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **2.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Twojbrowar.pl ekstrakt słodowy pszeniczny	3 kg (78.9%)	75 %	7
Grain	Strzegom enzymatyczny	0.4 kg (10.5%)	75 %	7
Grain	Płatki owsiane	0.4 kg (10.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	7.1 %
Aroma (end of boil)	Cascade	15 g	10 min	7.1 %
Aroma (end of boil)	Citra	13 g	10 min	12.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Weiss arome+	Wheat	Dry	11 g	AEB

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Spice	Curacao	10 g	Boil	10 min

Spice	Skórki pomarańczy	10 g	Boil	10 min
Spice	Skórki bergamotki	10 g	Boil	10 min