

# American Oatmeal Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **25**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 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 **78 C**, Time **1 min**
- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (25%)	81 %	4
Grain	Pszeniczny	1.2 kg (25%)	85 %	4
Grain	Płatki owsiane	2.4 kg (50%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strisselspalt	62 g	30 min	4 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Citra	80 g	2 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Wheat	Liquid	125 ml	Wyeast

## Notes

- na 5 minut gotowania:  
skórki z dwóch pomarańczy 38G  
skórka z jednej cytryny 28  
skórka z jednego grejfruta 36  
15g curacao  
10g kolendry indyjskiej

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