

American WIT 12

- Gravity **12.1 BLG**
- ABV ---
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.8 liter(s)**
- Total mash volume **14.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|--------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.7 kg (60%) | 81 % | 4 |
| Grain | Słód pszeniczny Bestmalz | 0.6 kg (13.3%) | 82 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.9 kg (20%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 25 g | 60 min | 6 % |
| Boil | Citra | 10 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------|--------|---------|--------|
| Spice | Kolendra | 15 g | Boil | 10 min |
| Flavor | Curacao | 10 g | Boil | 10 min |
| Spice | Skórka słodkiej pomarańczy | 10 g | Boil | 10 min |
| Spice | Skórki pomarańczy Bergamotki | 10 g | Boil | 10 min |

Notes

- Tydzień burzliwej
Tydzień cichej
Nov 6, 2016, 10:20 PM