

## American Wit

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **53**
- SRM **3.3**
- Style **American Wheat or Rye Beer**

### 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 **25.3 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **73 C**, Time **30 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **73C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat malt	1.9 kg (46.3%)	85 %	5
Grain	Pilsen malt	1.9 kg (46.3%)	80.5 %	4
Grain	Oats, Flaked	0.3 kg (7.3%)	80 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	20 g	60 min	15 %
Aroma (end of boil)	Mosaic	50 g	10 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	10 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Other	Mango	1400 g	Secondary	7 day(s)