

American Wit 30l

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **100 C**, Time **5 min**
- 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 **13.5 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**
- Keep mash **5 min** at **100C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|---------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 1 kg (18.2%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 3 kg (54.5%) | 80 % | 4 |
| Grain | Pszeniczny | 1 kg (18.2%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (9.1%) | 61 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Cascade | 40 g | 10 min | 6 % |
| Boil | Citra | 10 g | 10 min | 13.5 % |
| Whirlpool | Citra | 20 g | 10 min | 13.5 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|---------|--------|
| Spice | kolendra | 40 g | Boil | 20 min |
| Flavor | curacao | 40 g | Boil | 20 min |
| Flavor | Skórki pomarańczy | 40 g | Boil | 20 min |
| Flavor | Skórki bergamotki | 40 g | Boil | 20 min |