

# American Wit

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.2 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (53.6%)	81 %	4
Grain	Pszeniczny	0.7 kg (12.5%)	85 %	4
Grain	Słód owsiany Fawcett	0.4 kg (7.1%)	61 %	5
Adjunct	Pszenica niesłodowana	1 kg (17.9%)	75 %	3
Grain	Briess - Pale Ale Malt	0.5 kg (8.9%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %
Aroma (end of boil)	Citra	25 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	15 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min
Spice	Skórki słodkiej pomarańczy	15 g	Boil	10 min
Spice	Skórki pomarańczy bergamotki	15 g	Boil	10 min