

# American Wit

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.8**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 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 **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount        | Yield  | EBC |
|---------|---------------------------|---------------|--------|-----|
| Grain   | BESTMALZ - Bestt Pale Ale | 3 kg (54.5%)  | 80.5 % | 6   |
| Grain   | Pszeniczny                | 1 kg (18.2%)  | 85 %   | 4   |
| Adjunct | Pszenica niesłodowana     | 1 kg (18.2%)  | 75 %   | 3   |
| Grain   | Słód owsiany Fawcett      | 0.5 kg (9.1%) | 61 %   | 5   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 5 g    | 60 min | 9.5 %      |
| Boil    | Simcoe   | 5 g    | 60 min | 13.2 %     |
| Boil    | Amarillo | 15 g   | 10 min | 9.5 %      |
| Boil    | Simcoe   | 15 g   | 5 min  | 13.2 %     |

## Yeasts

| Name                              | Type  | Form | Amount | Laboratory      |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type  | Name                               | Amount | Use for | Time   |
|-------|------------------------------------|--------|---------|--------|
| Spice | Suszone skórki Bergamotki          | 15 g   | Boil    | 10 min |
| Spice | Curacao                            | 15 g   | Boil    | 10 min |
| Spice | Suszone Skórki Słodkiej Pomarańczy | 15 g   | Boil    | 10 min |
| Spice | Kolendra                           | 15 g   | Boil    | 10 min |