

# American Wit

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- Gravity **11.7 BLG**
- ABV ---
- IBU **25**
- SRM **3.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

## Steps

- 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 **13.2 liter(s)** of strike water to **56C**
- 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**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pszeniczny            | 0.5 kg (12.2%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.8 kg (19.5%) | 75 %  | 3   |
| Grain   | Oats, Flaked          | 0.3 kg (7.3%)  | 80 %  | 2   |
| Grain   | Strzegom Pilzneński   | 2.5 kg (61%)   | 80 %  | 4   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Cascade  | 10 g   | 60 min | 6 %        |
| Boil    | Cascade  | 15 g   | 10 min | 6 %        |
| Boil    | Citra    | 10 g   | 10 min | 12 %       |
| Boil    | Amarillo | 20 g   | 10 min | 9.5 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory      |
|---------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M21 Belgian Wit | Ale  | Dry  | 10 g   | Mangrove Jack's |

## Extras

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