

# American Witbier

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- Gravity **9.1 BLG**
- ABV ---
- IBU **36**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **110 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **110 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-13.5 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg	81 %	4
Grain	Pszeniczny	0.5 kg	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	18 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	8 g	Boil	15 min
Spice	Curacao	10 g	Boil	15 min
Spice	Kolendra	7 g	Boil	5 min
Spice	Curacao	10 g	Boil	5 min