

# American Witbier 56

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.3**
- 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 **5 %/h**
- Boil size **30.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (49.8%)	81 %	4
Grain	Płatki pszeniczne	2.4 kg (39.9%)	85 %	3
Adjunct	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Słód zakwaszający	0.12 kg (2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	15 min	12 %
Boil	Citra	20 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	850 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórki ze świeżej pomarańczy 3 szt	3 g	Boil	7 min

Flavor	Skórki świeżej cytryny 2 szt	2 g	Boil	7 min
Flavor	Kolendra mielona	10 g	Boil	5 min
Flavor	Curacao	7 g	Boil	5 min
Flavor	Trawa cytrynowa	7 g	Boil	5 min