

AMERICAN WITBIER

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **1.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (58.1%)	80 %	---
Grain	Viking Wheat Malt	0.5 kg (11.6%)	83 %	5
Grain	Płatki pszeniczne	0.9 kg (20.9%)	85 %	3
Grain	Płatki owsiane	0.4 kg (9.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	6.5 %
Aroma (end of boil)	Mandarina Bavaria	20 g	5 min	7.8 %
Dry Hop	Mandarina Bavaria	80 g	4 day(s)	7.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11.5 g	Fermentis

Extras

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

Spice	Curacao	10 g	Boil	5 min
Spice	Kolendra	7 g	Boil	5 min