

American Witbier I

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.1 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsneński | 1.4 kg (50%) | 80 % | 4 |
| Grain | Płatki pszeniczne błyskawiczne | 1.4 kg (50%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | USA Mosaic | 20 g | 10 min | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki III | Wheat | Slant | 80 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------------------------------------|--------|---------|--------|
| Herb | Kolendra indyjska | 5 g | Boil | 10 min |
| Herb | Skórka gorzkiej pomarańczy Curacao | 10 g | Boil | 10 min |

| | | | | |
|------|----------------------------|------|------|--------|
| Herb | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
|------|----------------------------|------|------|--------|