

American Witbier (wersja urodzinowa 2016)

- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **4.1**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|--------------|-------|-----|
| Grain | Pilzneński | 2.4 kg (50%) | 81 % | 4 |
| Grain | Wheat, Flaked | 2.4 kg (50%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Marynka | 20 g | 60 min | 10 % |
| Boil | Sorachi Ace | 10 g | 5 min | 13.8 % |
| Boil | Sorachi Ace | 10 g | 1 min | 13.8 % |
| Dry Hop | Sorachi Ace | 30 g | 5 day(s) | 13.8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------|--------|---------|--------|
| Spice | kolendra | 20 g | Boil | 10 min |
| Spice | curacao | 20 g | Boil | 10 min |
| Spice | skórka z pomarańczy | 30 g | Boil | 10 min |