

# American Witbier

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- Gravity **12.2 BLG**
- ABV ---
- IBU **29**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 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 **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-16 liter(s)** of **76C** water

## Fermentables

| Type  | Name          | Amount | Yield | EBC |
|-------|---------------|--------|-------|-----|
| Grain | Pilzneński    | 2 kg   | 81 %  | 4   |
| Grain | Wheat, Flaked | 2 kg   | 77 %  | 4   |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Pacific Jade | 10 g   | 60 min   | 14.8 %     |
| Boil    | Pacific Jade | 35 g   | 5 min    | 14.8 %     |
| Dry Hop | Pacific Jade | 15 g   | 7 day(s) | 14.8 %     |

## Yeasts

| Name                     | Type  | Form   | Amount | Laboratory  |
|--------------------------|-------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Wheat | Liquid | 128 ml | Wyeast Labs |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | kolendra | 20 g   | Boil    | 5 min |

|       |                     |      |      |       |
|-------|---------------------|------|------|-------|
| Spice | curacao             | 20 g | Boil | 5 min |
| Spice | skórka z pomarańczy | 30 g | Boil | 5 min |