

# American Witbir

---

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (58.1%)	81 %	4
Grain	Pszeniczny	1.3 kg (30.2%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (11.6%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	10 g	60 min	14 %
Boil	Azacca	10 g	15 min	14 %
Dry Hop	Azacca	30 g	14 day(s)	14 %
Aroma (end of boil)	Azacca	15 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
05	Ale	Dry	11.5 g	---