

# amerikan wit

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **34**
- SRM **3.9**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (50%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	2.5 kg (50%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Eureka!	10 g	60 min	18 %
Boil	Mandarina Bavaria	20 g	15 min	10 %
Boil	Lemon drop	20 g	10 min	4.6 %
Boil	Citra	20 g	0 min	12 %
Whirlpool	Citra	30 g	5 min	12 %
Whirlpool	Lemon drop	30 g	5 min	4.6 %
Whirlpool	Mandarina Bavaria	30 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Boil	15 min