

New America

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **23**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **10.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **6.4 liter(s)**
- Total mash volume **8.3 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **6.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (54.3%)	80 %	5
Grain	Płatki pszeniczne	0.5 kg (27.2%)	85 %	3
Grain	Pszeniczny	0.17 kg (9.2%)	85 %	4
Grain	Płatki owsiane	0.17 kg (9.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	4 g	60 min	7.8 %
Boil	Citra	10 g	5 min	12 %
Boil	Simcoe	10 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	0.67 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
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Spice	Kolendra	6 g	Boil	5 min
Spice	Curacao	6 g	Boil	5 min
Spice	Zest z 3 limonek	20 g	Boil	5 min
Spice	Skórka słodkiej pomarańczy (świeża)	18 g	Boil	5 min
Spice	Werbena cytrynowa	6 g	Boil	5 min
Spice	Lawenda	3 g	Boil	5 min