

## American Witbier 56

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **28**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **30.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

### Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.2 liter(s)** of wort

### Fermentables

| Type    | Name              | Amount         | Yield | EBC |
|---------|-------------------|----------------|-------|-----|
| Grain   | Pilzneński        | 3 kg (49.8%)   | 81 %  | 4   |
| Grain   | Płatki pszeniczne | 2.4 kg (39.9%) | 85 %  | 3   |
| Adjunct | Płatki owsiane    | 0.5 kg (8.3%)  | 85 %  | 3   |
| Grain   | Słód zakwaszający | 0.12 kg (2%)   | --- % | --- |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Citra | 15 g   | 60 min | 12 %       |
| Boil    | Citra | 15 g   | 15 min | 12 %       |
| Boil    | Citra | 20 g   | 5 min  | 12 %       |

### Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 850 ml | Fermentum Mobile |

### Extras

| Type   | Name                               | Amount | Use for | Time  |
|--------|------------------------------------|--------|---------|-------|
| Flavor | Skórki ze świeżej pomarańczy 3 szt | 3 g    | Boil    | 7 min |

|        |                              |      |      |       |
|--------|------------------------------|------|------|-------|
| Flavor | Skórki świeżej cytryny 2 szt | 2 g  | Boil | 7 min |
| Flavor | Kolendra mielona             | 10 g | Boil | 5 min |
| Flavor | Curacaoa                     | 7 g  | Boil | 5 min |
| Flavor | Trawa cytrynowa              | 7 g  | Boil | 5 min |