

## 3/2017 - American Wit

---

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

### 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **13.2 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 2.5 kg (61%)   | 81 %  | 4   |
| Grain   | Pszeniczny            | 0.5 kg (12.2%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 0.8 kg (19.5%) | 75 %  | 3   |
| Grain   | Słód owsiany Fawcett  | 0.3 kg (7.3%)  | 61 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Cascade | 10 g   | 60 min | 6 %        |
| Aroma (end of boil) | Citra   | 10 g   | 10 min | 12 %       |
| Aroma (end of boil) | Cascade | 15 g   | 10 min | 6 %        |

### Yeasts

| Name            | Type  | Form | Amount | Laboratory      |
|-----------------|-------|------|--------|-----------------|
| BELGIAN WIT m21 | Wheat | Dry  | 10 g   | Mangrove Jack's |

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name                        | Amount | Use for  | Time   |
|-------|-----------------------------|--------|----------|--------|
| Spice | kolendra                    | 20 g   | Boil     | 20 min |
| Spice | skórka pomarańczy<br>gorzka | 20 g   | Boil     | 20 min |
| Spice | skórka pomarańczy<br>słodka | 20 g   | Boil     | 20 min |
| Other | Cukier                      | 12 g   | Bottling | ---    |
| 12g/L |                             |        |          |        |