

# American Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- SRM **3.4**

## Batch size

- Expected quantity of finished beer **22.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **16.4 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**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (58.8%)	80 %	4
Grain	Strzegom Pszeniczny	0.7 kg (13.7%)	81 %	6
Adjunct	Pszenica niesłodowana	1 kg (19.6%)	75 %	3
Grain	Słód owsiany Fawcett	0.4 kg (7.8%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	12 g	60 min	6 %
Aroma (end of boil)	Cascade	18 g	10 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	15 g	Boil	10 min
Spice	kolendra	20 g	Boil	10 min
Flavor	skorki słodkiej pomaranczy	15 g	Boil	10 min

Flavor	skorka bergamotki	15 g	Boil	10 min
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