

# American Wit

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **3.5**
- 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 **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 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 **14.1 liter(s)** of strike water to **57.3C**
- 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 **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 2.5 kg (53.2%) | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 0.5 kg (10.6%) | 82 %  | 5   |
| Grain | Pszenica<br>niesłodowana                  | 0.8 kg (17%)   | 75 %  | 3   |
| Grain | Słód owsiany<br>Fawcett                   | 0.3 kg (6.4%)  | 61 %  | 5   |
| Grain | Płatki owsiane                            | 0.6 kg (12.8%) | 85 %  | 3   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 10 g   | 60 min | 6 %        |
| Boil    | Cascade | 15 g   | 10 min | 6 %        |
| Boil    | Citra   | 15 g   | 10 min | 12 %       |

## Yeasts

| Name        | Type  | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale k-97 | Wheat | Dry  | 11.5 g | Safale     |

### Extras

| Type  | Name                         | Amount | Use for | Time   |
|-------|------------------------------|--------|---------|--------|
| Spice | curacao                      | 10 g   | Boil    | 10 min |
| Spice | kolendra                     | 15 g   | Boil    | 10 min |
| Spice | skórka słodkiej pomarańczy   | 10 g   | Boil    | 10 min |
| Spice | skórki pomarańczy bergamotki | 10 g   | Boil    | 10 min |