

# American Witbier

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **19**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (52.1%)	81 %	4
Adjunct	Pszenica niesłodowana	1.8 kg (37.5%)	75 %	3
Grain	Płatki orkiszowe	0.5 kg (10.4%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Pacific Jade	15 g	30 min	12 %
Aroma (end of boil)	Pacific Jade	15 g	0 min	12 %
Dry Hop	Sorachi Ace	50 g	7 day(s)	10 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min
Spice	Kolendra	11 g	Boil	15 min

## Notes

- Będzie dodawane coś do pomocy przy filtracji  
*Jan 11, 2023, 4:51 AM*