

American Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

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 | 0.3 kg (7.3%) | 61.5 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 10 g | 60 min | 13 % |
| Boil | Citra | 15 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| k-97 | Ale | Dry | 11 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Spice | kolendra | 15 g | Boil | 10 min |
| Flavor | curcao | 10 g | Boil | 10 min |
| Flavor | skórka słodkiej pomarańczy | 10 g | Secondary | 7 day(s) |
| Flavor | skórka bergamotki | 10 g | Secondary | 7 day(s) |