

American Witbier #20

- Gravity **11 BLG**
- ABV ---
- IBU **27**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **79.5 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.4 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **80 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **60.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **5 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilzneński Bruntal	2 kg (48.8%)	81 %	3.5
Grain	Biscuit Malt - Chateau	0.1 kg (2.4%)	79 %	45
Grain	płatki pszenne	1.6 kg (39%)	77 %	3.9
Grain	płatki owsiane	0.3 kg (7.3%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.1 kg (2.4%)	80 %	4.8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	5.9 %
Boil	Cascade	25 g	10 min	5.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra indyjska	35 g	Boil	3 min
Spice	skórka ze świeżej cytryny	27 g	Boil	3 min
Spice	curaçao	20 g	Boil	3 min
Spice	skórka ze świeżej pomarańczy	232 g	Boil	3 min