

American Witbier Bitewny 12 Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **30**
- SRM **3.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **11.9 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.3 kg (46.9%)	80 %	4
Grain	Pszeniczny	0.8 kg (16.3%)	85 %	4
Adjunct	Pszenica niestodowana	1.5 kg (30.6%)	75 %	3
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Aroma (end of boil)	Citra	15 g	10 min	13.5 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Whirlpool	Amarillo	30 g	15 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM20 Białe Walonki	Wheat	Slant	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	10 min
Spice	kolendra	10 g	Boil	10 min
Spice	curacap	10 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min