

American Witbier (TB)

- Gravity **11.4 BLG**
- ABV ---
- IBU **20**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 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 **9.9 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 **18.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

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 | Owsiany | 0.3 kg (7.3%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 7.7 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 7.7 % |
| Aroma (end of boil) | Citra | 10 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|-------|------------------------------|--------|---------|--------|
| Spice | Curacao | 10 g | Boil | 10 min |
| Spice | Kolendra | 15 g | Boil | 10 min |
| Spice | Skórki słodkiej pomarańczy | 10 g | Boil | 10 min |
| Spice | Skórki pomarańczy bergamotki | 10 g | Boil | 10 min |

Notes

- Fermentacja burzliwa: 18-21 C, 10-14 dni

Butelkować z użyciem 8 g glukozy na 1l piwa
Jun 11, 2016, 3:12 PM