

# Summer memory- American Witbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **32**
- SRM **4.4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (62.5%)	80 %	5
Grain	Pszoniczny	1.5 kg (37.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	10 g	60 min	15.5 %
Aroma (end of boil)	Warrior	10 g	10 min	15.5 %
Aroma (end of boil)	Warrior	10 g	0 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy słodka	20 g	Boil	15 min
Spice	Skórka pomarańczy gorzka	20 g	Boil	15 min
Spice	Kolendra	20 g	Boil	15 min