

## #008 American Wit

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **17**
- SRM **3.9**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 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 **10.5 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 **8.4 liter(s)** of **76C** water or to achieve **15.4 liter(s)** of wort

### Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 1.8 kg (51.4%) | 80 %  | 4   |
| Grain | Słód pszeniczny<br>Bestmalz               | 0.4 kg (11.4%) | 82 %  | 5   |
| Grain | Pszenica<br>niesłodowana                  | 0.6 kg (17.1%) | 75 %  | 3   |
| Grain | Płatki owsiane                            | 0.5 kg (14.3%) | 85 %  | 3   |
| Grain | Płatki jęczmienne                         | 0.2 kg (5.7%)  | 80 %  | 3   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 6 g    | 60 min | 6 %        |
| Boil    | Cascade | 9 g    | 10 min | 6 %        |
| Boil    | Citra   | 9 g    | 10 min | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                    |       |     |      |     |
|------------------------------------|-------|-----|------|-----|
| BELGIAN WIT M21<br>Mangrove Jack's | Wheat | Dry | 10 g | --- |
|------------------------------------|-------|-----|------|-----|

### Extras

| Type  | Name                            | Amount | Use for | Time   |
|-------|---------------------------------|--------|---------|--------|
| Spice | curacao                         | 6 g    | Boil    | 10 min |
| Spice | kolendra                        | 9 g    | Boil    | 10 min |
| Spice | skórka słodkiej<br>pomarańczy   | 6 g    | Boil    | 10 min |
| Spice | skórki pomarańczy<br>bergamotki | 6 g    | Boil    | 10 min |