

#7 American Wit (twojbrowar.pl)

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **20**
- SRM **4**
- 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 **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **2.4 liter(s)**
- Total mash volume **3.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **2.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **23.3 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------------|----------------|-------|-----|
| Liquid Extract | Twojbrowar.pl ekstrakt słodowy pszeniczny | 3 kg (78.9%) | 75 % | 7 |
| Grain | Strzegom enzymatyczny | 0.4 kg (10.5%) | 75 % | 7 |
| Grain | Płatki owsiane | 0.4 kg (10.5%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 7.1 % |
| Aroma (end of boil) | Cascade | 15 g | 10 min | 7.1 % |
| Aroma (end of boil) | Citra | 13 g | 10 min | 12.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------|------|--------|------------|
| Weiss arome+ | Wheat | Dry | 11 g | AEB |

Extras

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

| | | | | |
|-------|-------------------|------|------|--------|
| Spice | Skórki pomarańczy | 10 g | Boil | 10 min |
| Spice | Skórki bergamotki | 10 g | Boil | 10 min |