

American Wit

- Gravity **11.9 BLG**
- ABV ---
- IBU **17**
- SRM **3.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **100 C**, Time **5 min**
- 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 **12.3 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**
- Keep mash **5 min** at **100C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (19.6%)	75 %	3
Grain	Strzegom Pilzneński	3 kg (58.8%)	80 %	4
Grain	Pszeniczny	0.7 kg (13.7%)	85 %	4
Grain	Słód owsiany Fawcett	0.4 kg (7.8%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	12 g	60 min	6 %
Boil	Cascade	18 g	10 min	6 %
Boil	Citra	13 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	10 min
Flavor	curacao	15 g	Boil	10 min
Flavor	Skórki pomarańczy	15 g	Boil	10 min
Flavor	Skórki bergamotki	15 g	Boil	10 min

Notes

- Pszenice gotować przez 5min przed zacieraniem słodów by ją skleikować.
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