

# American Wit 30l

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **16**
- SRM **3.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **0 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 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 **13.5 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**
- Keep mash **5 min** at **100C**
- Sparge using **26.6 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	40 g	10 min	6 %
Boil	Citra	10 g	10 min	13.5 %
Whirlpool	Citra	20 g	10 min	13.5 %
Dry Hop	Citra	20 g	5 day(s)	13.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM20 Białe Walonki	Wheat	Liquid	1 ml	Fermentum Mobile

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	kolendra	40 g	Boil	20 min
Flavor	curacao	40 g	Boil	20 min
Flavor	Skórki pomarańczy	40 g	Boil	20 min
Flavor	Skórki bergamotki	40 g	Boil	20 min