

# American Wit

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **19**
- SRM **3.5**
- 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 **25.3 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 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 **14.1 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 **15.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2.5 kg (53.2%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (10.6%)	82 %	5
Grain	Pszenica niesłodowana	0.8 kg (17%)	75 %	3
Grain	Słód owsiany Fawcett	0.3 kg (6.4%)	61 %	5
Grain	Płatki owsiane	0.6 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	15 g	10 min	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale k-97	Wheat	Dry	11.5 g	Safale

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Spice	curacao	10 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	10 min
Spice	skórki pomarańczy bergamotki	10 g	Boil	10 min