

American WIT

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **18**
- SRM ---
- Style **American Wheat or Rye Beer**

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 **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **17.2 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 **13.1 liter(s)** of strike water to **57C**
- 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 **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	2.5 kg (61%)	--- %	---
Grain	Słód pszeniczny	0.5 kg (12.2%)	--- %	---
Grain	Pszenica	0.8 kg (19.5%)	--- %	---
Grain	Owies	0.3 kg (7.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	13 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis K-97	Wheat	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	10 min
Flavor	Curacao	10 g	Boil	10 min
Flavor	Skórki pomarańczy	10 g	Boil	10 min
Flavor	Skórki bergamotki	10 g	Boil	10 min