

# American Wit (TwojBrowar)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **18**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.8 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 **13.4 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 **13.9 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.5 kg (56.2%)	82 %	4
Grain	Viking Wheat Malt	0.5 kg (11.2%)	83 %	5
Grain	Pszenica niesłodowana	0.8 kg (18%)	75 %	3
Grain	Oats, Malted	0.3 kg (6.7%)	80 %	2
Grain	Rice, Flaked	0.15 kg (3.4%)	70 %	2
Grain	Oats, Flaked	0.2 kg (4.5%)	80 %	2

## 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
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Wyeast - Belgian Witbier	Ale	Liquid	100 ml	Wyeast Labs
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	10 g	Boil	10 min
Flavor	Bergamotka	10 g	Boil	10 min
Flavor	Kolendra	15 g	Boil	10 min
Flavor	Skórka pomarańczowa	10 g	Boil	10 min