

American Witbier

- Gravity **9.1 BLG**
- ABV ---
- IBU **36**
- SRM **3.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss --- %
- Size with trub loss --- **liter(s)**
- Boil time **60 min**
- Evaporation rate --- %/h
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio --- **liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **65 C**, Time **100 min**
- Temp **72 C**, Time **110 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **16 liter(s)** of strike water to **68.5C**
- Add grains
- Keep mash **100 min** at **65C**
- Keep mash **110 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **-13.5 liter(s)** of **76C** water

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------|-------|-----|
| Grain | Pilzneński | 2 kg | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 18 g | 60 min | 13.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|--------|
| Spice | Kolendra | 8 g | Boil | 15 min |
| Spice | Curacao | 10 g | Boil | 15 min |
| Spice | Kolendra | 7 g | Boil | 5 min |
| Spice | Curacao | 10 g | Boil | 5 min |