

# American Witbier

- Gravity **11.9 BLG**
- ABV ---
- IBU **27**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (61%)	81 %	4
Grain	Pszeniczny	0.5 kg (12.2%)	85 %	4
Adjunct	Pszenica niesłodowana	0.8 kg (19.5%)	75 %	3
Grain	słód owsiany	0.3 kg (7.3%)	61.5 %	4

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11 g	fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	10 min
Flavor	curcao	10 g	Boil	10 min
Flavor	skórka słodkiej pomarańczy	10 g	Secondary	7 day(s)
Flavor	skórka bergamotki	10 g	Secondary	7 day(s)