

# American Witbier

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- Gravity **12.2 BLG**
- ABV ---
- IBU **29**
- SRM **3.9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 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 **20 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **55.2C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-16 liter(s)** of **76C** water

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg	81 %	4
Grain	Wheat, Flaked	2 kg	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	10 g	60 min	14.8 %
Boil	Pacific Jade	35 g	5 min	14.8 %
Dry Hop	Pacific Jade	15 g	7 day(s)	14.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Witbier	Wheat	Liquid	128 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	5 min

Spice	curacao	20 g	Boil	5 min
Spice	skórka z pomarańczy	30 g	Boil	5 min