

3/2017 - American Wit

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **3.2**
- 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 **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **16.5 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 **13.2 liter(s)** of strike water to **56C**
- 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 **15.4 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

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 Fawcett	0.3 kg (7.3%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Aroma (end of boil)	Citra	10 g	10 min	12 %
Aroma (end of boil)	Cascade	15 g	10 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
BELGIAN WIT m21	Wheat	Dry	10 g	Mangrove Jack's

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	20 min
Spice	skórka pomarańczy gorzka	20 g	Boil	20 min
Spice	skórka pomarańczy słodka	20 g	Boil	20 min
Other	Cukier	12 g	Bottling	---
12g/L				