

# American Wheat a la Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **29**
- SRM **4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.95 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **76.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - słód pszeniczny jasny	2 kg (45.5%)	80 %	5
Grain	Weyermann - słód Pale Ale	1.4 kg (31.8%)	85 %	7
Grain	Słód Barke pilzneński Weyermann	1 kg (22.7%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra/Chinook	20 g	60 min	12.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Curaçao	15 g	Boil	15 min
Spice	Kolendra	20 g	Boil	5 min

## Notes

- kolendra rozdrobniona w móżdzierzu, drożdże do Wita  
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