

american wit

- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- 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 **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 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)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Adjunct | Pszenica niesłodowana | 0.8 kg (19.5%) | 75 % | 3 |
| Grain | Pilznieński | 2.5 kg (61%) | 81 % | 4 |
| Grain | Pszeniczny | 0.5 kg (12.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.3 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 10 g | 60 min | 6 % |
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Citra | 10 g | 10 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Forbidden Fruit | Ale | Liquid | 100 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|--------|
| Flavor | curacao | 10 g | Boil | 10 min |