

American WIT

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **3.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 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 **10.2 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**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (59.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (14.3%)	81 %	6
Adjunct	Pszenica niesłodowana	0.8 kg (19%)	75 %	3
Grain	Słód owsiany Fawcett	0.3 kg (7.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	6 %
Boil	Cascade	15 g	10 min	6 %
Boil	Citra	13 g	10 min	12 %

Notes

- Ewentualnie zastosować litrowy starter 10 BLG.
Apr 28, 2018, 1:05 AM
- Bardzo dobra receptura, na razie brak pomysłów na modyfikację, można spróbować trochę innego przepisu / innych dodatków
Jun 28, 2018, 7:01 PM