

# American Wit 12' BLG

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- 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 **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**
- Temp **78 C**, Time **10 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**
- Keep mash **10 min** at **78C**
- Sparge using **18.7 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 %        |
| Boil    | Cascade | 15 g   | 10 min | 6 %        |
| Boil    | Citra   | 13 g   | 10 min | 12 %       |

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - Belgian Witbier | Ale  | Liquid | 125 ml | Wyeast Labs |

## Extras

| Type   | Name                         | Amount | Use for | Time   |
|--------|------------------------------|--------|---------|--------|
| Flavor | Curacao                      | 10 g   | Boil    | 10 min |
| Spice  | Kolendra                     | 15 g   | Boil    | 10 min |
| Flavor | Skórka słodkiej pomarańczy   | 10 g   | Boil    | 10 min |
| Flavor | skórka pomarańczy bergamotki | 10 g   | Boil    | 10 min |