

American Wit

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3 kg (54.5%)	80.5 %	6
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Adjunct	Pszenica niesłodowana	1 kg (18.2%)	75 %	3
Grain	Słód owsiany Fawcett	0.5 kg (9.1%)	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Boil	Simcoe	5 g	60 min	13.2 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Simcoe	15 g	5 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Suszone skórki Bergamotki	15 g	Boil	10 min
Spice	Curacao	15 g	Boil	10 min
Spice	Suszone Skórki Słodkiej Pomarańczy	15 g	Boil	10 min
Spice	Kolendra	15 g	Boil	10 min