

# American Wit TwójBrowar

- Gravity **10.7 BLG**
- ABV ---
- IBU **18**
- SRM **3.5**
- Style **American Wheat or Rye Beer**

## 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 **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 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 **14.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.9 kg (69%)	75 %	4
Grain	Pszeniczny	0.5 kg (11.9%)	80 %	4
Grain	Pszenica niesłodowana	0.5 kg (11.9%)	70 %	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	10 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	80 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	10 min
Spice	kolendra	15 g	Boil	10 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	10 min
Spice	skórka bergamotki	10 g	Boil	10 min

## Notes

- Przyprawy i chmiel w siateczkach muslinowych  
*Apr 1, 2017, 11:15 PM*