

# AMERICAN WITBIER

- Gravity **11.7 BLG**
- ABV ---
- IBU **32**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (42.9%)	80 %	4
Grain	Strzegom Wiedeński	0.25 kg (7.1%)	79 %	10
Adjunct	Pszenica niesłodowana	1.5 kg (42.9%)	75 %	3
Grain	Płatki pszeniczne	0.25 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	10 g	60 min	15.8 %
Aroma (end of boil)	Mosaic	5 g	15 min	12.8 %
Aroma (end of boil)	Cascade	10 g	15 min	6.9 %
Aroma (end of boil)	Cascade	10 g	5 min	6.9 %
Aroma (end of boil)	Cascade	10 g	0 min	6.9 %
Dry Hop	Cascade	25 g	3 day(s)	6.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	12.5 g	Boil	5 min
Spice	skórka z słodkiej pomarańczy	12.5 g	Boil	5 min
Spice	kolendra	10 g	Boil	5 min
Spice	skórka ze świeżej cytryny	18 g	Boil	5 min

Other	pożywka dla drożdzy winiarskich + B1	5 g	Primary	0 day(s)
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