

American Witbier

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **25**
- SRM **2.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **13.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **45 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	2.5 kg (54.3%)	80.5 %	2
Grain	Cara Blonde - Castle Malting	0.1 kg (2.2%)	78 %	20
Grain	Płatki pszeniczne	1 kg (21.7%)	85 %	3
Grain	Pszeniczny	1 kg (21.7%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	11 %
Aroma (end of boil)	Cashmere	10 g	5 min	8.8 %