

# American Witbier I

- Gravity **11.9 BLG**
- ABV ---
- IBU **19**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **40 %/h**
- Boil size **16.1 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **16.1 liter(s)** of wort

## Fermentables

| Type  | Name                           | Amount       | Yield | EBC |
|-------|--------------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsneński         | 1.4 kg (50%) | 80 %  | 4   |
| Grain | Płatki pszeniczne błyskawiczne | 1.4 kg (50%) | 75 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | USA Mosaic | 20 g   | 10 min | 11.8 %     |

## Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM20 Białe Walonki III | Wheat | Slant | 80 ml  | Fermentum Mobile |

## Extras

| Type | Name                               | Amount | Use for | Time   |
|------|------------------------------------|--------|---------|--------|
| Herb | Kolendra indyjska                  | 5 g    | Boil    | 10 min |
| Herb | Skórka gorzkiej pomarańczy Curacao | 10 g   | Boil    | 10 min |

|      |                            |      |      |        |
|------|----------------------------|------|------|--------|
| Herb | Skórka słodkiej pomarańczy | 20 g | Boil | 10 min |
|------|----------------------------|------|------|--------|