

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 - Pilzneński	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
------	----------------------------	------	------	--------