

American Witbir

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **33**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (58.1%) | 81 % | 4 |
| Grain | Pszeniczny | 1.3 kg (30.2%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.5 kg (11.6%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil | Azacca | 10 g | 60 min | 14 % |
| Boil | Azacca | 10 g | 15 min | 14 % |
| Dry Hop | Azacca | 30 g | 14 day(s) | 14 % |
| Aroma (end of boil) | Azacca | 15 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| 05 | Ale | Dry | 11.5 g | --- |