

# Biały amerykań

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **55 C**, Time **7 min**
- Temp **63 C**, Time **50 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **7 min** at **55C**
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **72C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (53.2%)	81 %	4
Grain	Pszeniczny	1 kg (21.3%)	85 %	4
Grain	Płatki pszeniczne	0.6 kg (12.8%)	85 %	3
Grain	Płatki owsiane	0.6 kg (12.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %
Boil	Summer	20 g	20 min	6.4 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	curacao	20 g	Boil	5 min

Spice	kolendra	15 g	Boil	5 min
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