

Bière blanche américaine

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **9**
- SRM **3.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **5 %/h**
- Boil size **29.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **18.2 liter(s)** of **76C** water or to achieve **29.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (36.4%) | 80 % | 4 |
| Grain | Płatki pszeniczne | 1.8 kg (32.7%) | 85 % | 3 |
| Grain | Strzegom Pszeniczny | 0.5 kg (9.1%) | 81 % | 6 |
| Grain | Płatki owsiane | 1.2 kg (21.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 10 g | 10 min | 14.2 % |
| Aroma (end of boil) | Galaxy | 10 g | 10 min | 13.3 % |
| Dry Hop | Citra | 40 g | 7 day(s) | 14.2 % |
| Dry Hop | Galaxy | 40 g | 7 day(s) | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 10 min |
| Spice | kolendra indyjska | 5 g | Boil | 10 min |