

## Witek w Ameryce

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **16**
- SRM **3.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **63C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

| Type    | Name                  | Amount         | Yield | EBC |
|---------|-----------------------|----------------|-------|-----|
| Grain   | Pilzneński            | 3 kg (58.8%)   | 81 %  | 4   |
| Grain   | Pszeniczny            | 0.7 kg (13.7%) | 85 %  | 4   |
| Adjunct | Pszenica niesłodowana | 1 kg (19.6%)   | 75 %  | 3   |
| Grain   | Słód owsiany Fawcett  | 0.4 kg (7.8%)  | 61 %  | 5   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 12 g   | 60 min | 6 %        |
| Boil    | Cascade | 18 g   | 10 min | 6 %        |
| Boil    | Citra   | 15 g   | 10 min | 12 %       |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type  | Name              | Amount | Use for | Time   |
|-------|-------------------|--------|---------|--------|
| Spice | kolendra          | 20 g   | Boil    | 10 min |
| Spice | curacao           | 15 g   | Boil    | 10 min |
| Spice | skórka pomarańczy | 15 g   | Boil    | 10 min |
| Spice | skórka bergamotki | 15 g   | Boil    | 10 min |

## Notes

- Metoda na zacieranie:  
Pszenicę skleikować, tzn. wsypać do 5 l wody i zagotować cały czas mieszając, by nie spowodować przypalenia. Gotować około 5 minut mieszając. Skleikowaną pszenicę razem z wodą przelać do garnka zaciernego, dodać 12l wody i podnieść temperaturę do 54 stopni, następnie wsypać słody i zacierać jak w instrukcji.

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- Butelkowanie z użyciem 8g glukozy na 1l piwa.

Fermentacja burzliwa - 18-21 stopn, 10-14 dni

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