

## WITam v2

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **3.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (50%)	81 %	4
Grain	Płatki pszeniczne	2 kg (40%)	85 %	3
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	15 g	0 min	10 %
Aroma (end of boil)	Simcoe	15 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	2 day(s)	13.2 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	1500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	12 g	Boil	5 min
Flavor	Curacao	5 g	Boil	5 min
Flavor	Skórki 2 pomarańczy	15 g	Boil	5 min
Flavor	Hibiskus????	25 g	Secondary	1 day(s)
Flavor	Ogórek	750 g	Secondary	7 day(s)
Flavor	Zest z cytryn	20 g	Secondary	7 day(s)
Flavor	Skórka z 1 cytryny	5 g	Boil	5 min