

# WITam

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- Gravity **12.1 BLG**
- ABV ---
- IBU **19**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **65 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński        | 2 kg (42.6%)   | 81 %  | 4   |
| Grain | Płatki pszeniczne | 1.8 kg (38.3%) | 85 %  | 3   |
| Grain | Pszeniczny        | 0.5 kg (10.6%) | 85 %  | 4   |
| Grain | Płatki owsiane    | 0.4 kg (8.5%)  | 85 %  | 3   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | lunga      | 5 g    | 60 min | 13.9 %     |
| Boil    | Centennial | 10 g   | 60 min | 10.5 %     |

## 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 pomarańczy | 50 g | Boil      | 5 min    |
| Flavor | Hibiskus????      | 1 g  | Secondary | 1 day(s) |