

# Zimo- Wit :D

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **32.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (52.6%)	82 %	4
Grain	słód pszeniczny viking	1.5 kg (15.8%)	82 %	5
Grain	Płatki pszeniczne	2 kg (21.1%)	85 %	3
Grain	Płatki owsiane	1 kg (10.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	40 g	60 min	5.1 %
Aroma (end of boil)	Lublin (Lubelski)	40 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min

Spice	curacao	40 g	Boil	5 min
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## Notes

- Podzielić warkę na pół i dodać wiśnie na cichą  
*Jan 23, 2019, 10:11 AM*