WITam Serdecznie v2

- Gravity **10 BLG**
- ABV **---**
- IBU **48**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 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 **55 C**, Time **20 min**
- Temp **64 C**, Time **80 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **80 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(55.6%)*	80 %	4
Adjunct	płatki pszeniczne	3.25 kg *(36.1%)*	1 %	---
Adjunct	płatki owsiane	0.75 kg *(8.3%)*	1 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	15 min	12 %
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Boil	Marynka	20 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa classic belgian witbier	Ale	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time

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

Flavor	curacao	20 g	Boil	5 min
Spice	kolendra	7 g	Boil	5 min

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