

# 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 |
|-------|---------|------|------|-------|

## Notes

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