

# WitAm

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **22.6 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **15 min** at **75C**
- Sparge using **20.9 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.13 kg (55.5%)	80 %	4
Grain	płatki pszeniczne	1.88 kg (33.3%)	85 %	3
Grain	Płatki owsiane	0.63 kg (11.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	10 g	30 min	12 %
Boil	skórka pomarańczy	43.75 g	5 min	1 %
Boil	skórka z mandarynek	25 g	5 min	1 %
Boil	skórka z limetek	15 g	5 min	1 %
Boil	kolendra indyjska	10 g	5 min	1 %
Dry Hop	Simcoe	18.75 g	5 day(s)	13.2 %
Dry Hop	Mosaic	18.75 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Wheat	Wheat	Slant	250 ml	---
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