

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

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