

# A'la Wit, hoppy Weizen

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt   | 0.3 kg (12.5%) | 83 %  | 5   |
| Grain | Płatki pszeniczne   | 1 kg (41.7%)   | 85 %  | 3   |
| Grain | Viking Pilsner malt | 1.1 kg (45.8%) | 82 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Chinook PL | 10 g   | 60 min   | 8.6 %      |
| Dry Hop | Citra      | 25 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type  | Name                      | Amount | Use for | Time  |
|-------|---------------------------|--------|---------|-------|
| Spice | suszona skórka pomarańczy | 15 g   | Boil    | 5 min |