

# A'la Wituś

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **4.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (55.6%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (23.8%)	81 %	6
Grain	Biscuit Malt	0.5 kg (7.9%)	79 %	45
Grain	Płatki pszeniczne	0.4 kg (6.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Oktawia	15 g	15 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy	20 g	Boil	6 min
Flavor	Skórka cytryny	20 g	Boil	6 min
Flavor	Skórka pomarańczy	30 g	Secondary	5 day(s)
Spice	Kolendra	15 g	Secondary	5 day(s)