

# grayling

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- Gravity **11 BLG**
- ABV ---
- IBU **11**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszenica niestodowana	1.05 kg (51.2%)	75 %	3
Grain	Pilzneński	1 kg (48.8%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	10 g	60 min	4.5 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	5 g	Boil	10 min
Spice	Suszone skórki pomarańczy	5 g	Boil	10 min
Spice	tymianek	15 g	Boil	10 min
Spice	Kolendra	8 g	Boil	10 min