

wit

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (42.6%) | 80 % | 5 |
| Grain | Pszeniczny | 2 kg (42.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (10.6%) | 60 % | 3 |
| Grain | golden ale | 0.2 kg (4.3%) | 80 % | 12 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Aroma (end of boil) | Huell Melon | 50 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | curacao | 20 g | Boil | 15 min |
| Spice | skórka słodkiej pomarańczy | 15 g | Boil | 15 min |
| Spice | kalendra | 15 g | Boil | 10 min |
| Spice | skórka cytrynowa | 15 g | Boil | 10 min |
| Spice | kafir | 10 g | Boil | 10 min |
| Spice | aframon madagaskarski | 15 g | Boil | 10 min |