

# Witbier na próbę

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **10**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

| Type           | Name                           | Amount        | Yield | EBC |
|----------------|--------------------------------|---------------|-------|-----|
| Liquid Extract | Liquid Extract (LME)<br>- Pale | 1 kg (32.3%)  | 78 %  | 16  |
| Grain          | Weyermann - Pale<br>Wheat Malt | 1 kg (32.3%)  | 85 %  | 5   |
| Grain          | Wheat, Torrified               | 1 kg (32.3%)  | 79 %  | 4   |
| Grain          | Oats, Flaked                   | 0.1 kg (3.2%) | 80 %  | 2   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 60 min | 13 %       |

## Yeasts

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

## Extras

| Type  | Name                             | Amount | Use for | Time   |
|-------|----------------------------------|--------|---------|--------|
| Spice | Skórka<br>pomarańczowa<br>gorzka | 15 g   | Boil    | 10 min |
| Spice | Kolendra                         | 10 g   | Boil    | 10 min |