

# 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) - Pale	1 kg (32.3%)	78 %	16
Grain	Weyermann - Pale 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 M20 Bavarian Wheat	Wheat	Dry	11 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczowa gorzka	15 g	Boil	10 min
Spice	Kolendra	10 g	Boil	10 min