

# A'la Wit, hoppy Weizen

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **18**
- SRM **3.2**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.2 liter(s)**
- Total mash volume **9.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	0.3 kg (12.5%)	83 %	5
Grain	Płatki pszeniczne	1 kg (41.7%)	85 %	3
Grain	Viking Pilsner malt	1.1 kg (45.8%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	8.6 %
Dry Hop	Citra	25 g	3 day(s)	12 %

## 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	suszona skórka pomarańczy	15 g	Boil	5 min