

Viva la Wita

- Gravity **17.1 BLG**
- ABV ---
- IBU **35**
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (37.5%) | 80 % | 6 |
| Adjunct | Pszenica niesłodowana | 2 kg (25%) | 75 % | 3 |
| Grain | Strzegom Pilzneński | 3 kg (37.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Styrian Golding | 20 g | 10 min | 3.6 % |
| Boil | Citra | 30 g | 60 min | 12 % |
| Boil | Saaz (Czech Republic) | 20 g | 10 min | 4.5 % |
| Boil | Palisade | 20 g | 10 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 16 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Skórka pomarańczy słodkiej | 30 g | Boil | 10 min |
| Spice | Skórka pomarańczy gorzkiej | 30 g | Boil | 10 min |
| Spice | Kolendra | 30 g | Boil | 10 min |