

A'la Wituś

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **24**
- SRM **4.6**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3.5 kg (55.6%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 1.5 kg (23.8%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (7.9%) | 79 % | 45 |
| Grain | Płatki pszeniczne | 0.4 kg (6.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Oktawia | 15 g | 15 min | 7.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------------|
| FM11 Wichrowe Wzgórza | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------|--------|-----------|----------|
| Flavor | Skórka pomarańczy | 20 g | Boil | 6 min |
| Flavor | Skórka cytryny | 20 g | Boil | 6 min |
| Flavor | Skórka pomarańczy | 30 g | Secondary | 5 day(s) |
| Spice | Kolendra | 15 g | Secondary | 5 day(s) |