

# Aframon Wit

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	2.5 kg (45.5%)	80 %	5
Grain	Pszeniczny	3 kg (54.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ultra	15 g	60 min	7.5 %
Boil	Ultra	15 g	10 min	7.5 %
Boil	Ultra	20 g	1 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Belgian Ardennes	Ale	Liquid	100 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	10 min
Spice	Zest pomarańczy	5 g	Boil	10 min
Spice	Skórka pomarańczy	10 g	Boil	10 min