

grayling

- Gravity **11 BLG**
- ABV ---
- IBU **11**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.1 liter(s)**
- Total mash volume **8.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Pszenica niestodowana | 1.05 kg (51.2%) | 75 % | 3 |
| Grain | Pilzneński | 1 kg (48.8%) | 81 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------------------|--------|---------|--------|
| Spice | Curacao | 5 g | Boil | 10 min |
| Spice | Suszone skórki pomarańczy | 5 g | Boil | 10 min |
| Spice | tymianek | 15 g | Boil | 10 min |
| Spice | Kolendra | 8 g | Boil | 10 min |