

Wita!

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **2.6**
- 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 **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---|----------------|-------|-----|
| Adjunct | Pszenica niestodowana | 1.5 kg (83.3%) | 75 % | 3 |
| Grain | Płatki owsiane | 0.1 kg (5.6%) | 85 % | 3 |
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 0.2 kg (11.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Aroma (end of boil) | Herkules | 5 g | 30 min | 17 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Spice | Kolendra | 10 g | Boil | 10 min |
| Flavor | curacao | 10 g | Boil | 10 min |