

# witi

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **12**
- SRM **4**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **64 liter(s)**
- Total mash volume **76.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8.4 kg (60.9%)	80 %	5
Grain	Pszeniczny	3.4 kg (24.6%)	85 %	4
Grain	Płatki pszeniczne	1 kg (7.2%)	85 %	3
Sugar	cukier	1 kg (7.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summer	24 g	60 min	5 %
Boil	Huell Melon	29 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	curacao	70 g	Boil	15 min
Spice	skórki słodkiej pomaranczy	70 g	Boil	15 min
Spice	skórki cytryny	70 g	Boil	15 min
Spice	kolendra	20 g	Boil	15 min