

# Viva la Wita

- Gravity **17.1 BLG**
- ABV ---
- IBU **35**
- SRM **4.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (37.5%)	80 %	6
Adjunct	Pszenica niesłodowana	2 kg (25%)	75 %	3
Grain	Strzegom Pilzneński	3 kg (37.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	20 g	10 min	3.6 %
Boil	Citra	30 g	60 min	12 %
Boil	Saaz (Czech Republic)	20 g	10 min	4.5 %
Boil	Palisade	20 g	10 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	16 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy słodkiej	30 g	Boil	10 min
Spice	Skórka pomarańczy gorzkiej	30 g	Boil	10 min
Spice	Kolendra	30 g	Boil	10 min