

# witbir z marakują

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5.2 liter(s) / kg**
- Mash size **29.1 liter(s)**
- Total mash volume **34.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (57.1%)	80 %	5
Grain	Pszeniczny	1 kg (17.9%)	85 %	3
Grain	Płatki pszeniczne	1 kg (17.9%)	60 %	3
Grain	Płatki owsiane	0.4 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safale Wb20	Wheat	Dry	25 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Liście limonki kaffir	20 g	Boil	5 min
Flavor	Zest z limonki	15 g	Boil	5 min
Flavor	Pulpa marakuja	1000 g	Secondary	7 day(s)