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)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.