

## wit

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **14**
- SRM **3.5**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.1 liter(s)**
- Total mash volume **18.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (42.6%)	80 %	5
Grain	Pszeniczny	2 kg (42.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.6%)	60 %	3
Grain	golden ale	0.2 kg (4.3%)	80 %	12

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Huell Melon	50 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	20 g	Boil	15 min
Spice	skórka słodkiej pomarańczy	15 g	Boil	15 min
Spice	kalendra	15 g	Boil	10 min
Spice	skórka cytrynowa	15 g	Boil	10 min
Spice	kafir	10 g	Boil	10 min
Spice	aframon madagaskarski	15 g	Boil	10 min