

# Wita!

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **15**
- SRM **2.6**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.9 liter(s)**
- Total mash volume **1.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Adjunct	Pszenica niestodowana	1.5 kg (83.3%)	75 %	3
Grain	Płatki owsiane	0.1 kg (5.6%)	85 %	3
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	0.2 kg (11.1%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Herkules	5 g	30 min	17 %

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	10 min
Flavor	curacao	10 g	Boil	10 min