

Dzień dobry

- Gravity **9.9 BLG**
- ABV ---
- IBU **30**
- SRM **3.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsneński | 2.5 kg (65.8%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 1.3 kg (34.2%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Styrian Goldings | 30 g | 45 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 30 g | 15 min | 4.5 % |
| Aroma (end of boil) | Styrian Goldings | 30 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Safbrew |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Spice | Kolendra | 20 g | Boil | 15 min |
| Flavor | skórka Curacao | 20 g | Boil | 15 min |