

Białe Święta

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **5.3**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (58.5%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (23.4%) | 85 % | 4 |
| Grain | płatki pszeniczne | 0.5 kg (11.7%) | --- % | 3 |
| Grain | Cookie | 0.27 kg (6.3%) | 73 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|-------|------------|
| Boil | Azacca | 40 g | 5 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| S-33 | Wheat | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------|--------|---------|-------|
| Spice | Curacao | 40 g | Boil | 0 min |
| Spice | Kolendra | 20 g | Boil | 0 min |