

# gujava witbier

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **2.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Heidelberg	2.5 kg (62.5%)	80.5 %	2
Grain	Zakwaszający	0.5 kg (12.5%)	80 %	5
Adjunct	Pszenica niesłodowana	1 kg (25%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	70 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	---