

# KassWit

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **15**
- SRM **3.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.4 liter(s)**
- Total mash volume **16.5 liter(s)**

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 2.06 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2.06 kg (50%) | 85 %  | 4   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Hallertau Spalt Select | 30 g   | 60 min | 4.1 %      |

## Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | Brewferm   |

## Extras

| Type   | Name                | Amount | Use for | Time  |
|--------|---------------------|--------|---------|-------|
| Spice  | Kolendra indyjska   | 10 g   | Boil    | 5 min |
| Flavor | Skórka słodkiej pom | 10 g   | Boil    | 5 min |
| Flavor | Skórka gorzkiej pom | 10 g   | Boil    | 5 min |