

# Kowalik

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **11**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	2 kg (26.3%)	79 %	10
Grain	Pszeniczny	2 kg (26.3%)	85 %	4
Grain	Rahr - Premium Pilsner Malt	2 kg (26.3%)	80 %	4
Adjunct	Suszone banany	1 kg (13.2%)	60 %	---
Grain	Płatki owsiane	0.6 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	30 ml	Fermentum Mobile