

pszenica

- Gravity **13.6 BLG**
- ABV ---
- IBU **29**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **67 min**
- Evaporation rate **10 %/h**
- Boil size **15.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (47.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (47.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.15 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|----------|------------|
| Boil | Sybilla | 25 g | 60 min | 3.5 % |
| Aroma (end of boil) | Sladek | 15 g | 20 min | 6 % |
| Aroma (end of boil) | Sladek | 15 g | 7 min | 6 % |
| Dry Hop | Saaz (Czech Republic) | 20 g | 5 day(s) | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry | 10 g | Gozdawa |