

# Witunio

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **20**
- SRM **3.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

## Fermentables

| Type    | Name                       | Amount         | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain   | Strzegom Pilzneński        | 1 kg (37%)     | 80 %  | 4   |
| Grain   | Słód pszeniczny Heidelberg | 1 kg (37%)     | 85 %  | 4   |
| Grain   | Płatki owsiane             | 0.2 kg (7.4%)  | 85 %  | 3   |
| Adjunct | Pszenica niestodowana      | 0.5 kg (18.5%) | 75 %  | 3   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 8 g    | 45 min | 15.5 %     |

## Yeasts

| Name           | Type  | Form | Amount | Laboratory |
|----------------|-------|------|--------|------------|
| Fermentis S-33 | Wheat | Dry  | 6 g    | Fermentis  |

## Extras

| Type   | Name     | Amount | Use for | Time   |
|--------|----------|--------|---------|--------|
| Flavor | Curacao  | 10 g   | Boil    | 10 min |
| Spice  | Kolendra | 10 g   | Boil    | 10 min |