

## Dzień dobry

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- Gravity **9.9 BLG**
- ABV ---
- IBU **30**
- SRM **3.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **20 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsneński	2.5 kg (65.8%)	81 %	4
Grain	Weyermann pszeniczny jasny	1.3 kg (34.2%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Goldings	30 g	45 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	15 min	4.5 %
Aroma (end of boil)	Styrian Goldings	30 g	15 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min
Flavor	skórka Curacao	20 g	Boil	15 min