Grucha

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **11**
- SRM **3.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.8 kg *(50%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(44.6%)*	85 %	4
Grain	Strzegom Wiedeński	0.3 kg *(5.4%)*	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	45 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Saflager W 34/70	Ale	Dry	6 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Pulpa gruszkowa	1000 g	Secondary	7 day(s)
Herb	Kolendra	15 g	Secondary	7 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.