

# 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