

# Białe Święta

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **15**
- SRM **5.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.7 liter(s)**
- Total mash volume **14.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (58.5%)	81 %	4
Grain	Pszeniczny	1 kg (23.4%)	85 %	4
Grain	płatki pszeniczne	0.5 kg (11.7%)	--- %	3
Grain	Cookie	0.27 kg (6.3%)	73 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Azacca	40 g	5 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	40 g	Boil	0 min
Spice	Kolendra	20 g	Boil	0 min