

gujava witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **13**
- SRM **2.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|--------|-----|
| Grain | Heidelberg | 2.5 kg (62.5%) | 80.5 % | 2 |
| Grain | Zakwaszający | 0.5 kg (12.5%) | 80 % | 5 |
| Adjunct | Pszenica niesłodowana | 1 kg (25%) | 75 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 70 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11 g | --- |