

# BA Prawdziwy Witbier

- Gravity **12.4 BLG**
- ABV ---
- IBU **32**
- SRM ---
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	--- %	---
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	20 g	70 min	7.5 %
Boil	Palisade	10 g	30 min	7.5 %
Boil	Saaz (Czech Republic)	10 g	30 min	4.5 %
Boil	Saaz (Czech Republic)	20 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	9 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Flavor	Bitter Orange Peel	20 g	Boil	15 min
Spice	Coriander Seeds	20 g	Boil	15 min