

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 |