

# Pierwszy Wit

- Gravity **11.7 BLG**
- ABV ---
- IBU **6**
- SRM ---
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa	3.4 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Classic Belgian Witbier	Wheat	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Spice	Jałowiec	25 g	Boil	15 min
Spice	Kolendra	25 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min
Spice	Skórka Pomarańczy	20 g	Boil	15 min