

# WITBIER

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **13**
- SRM **9.7**
- Style **Belgian Blond Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lubelski	30 g	45 min	3.2 %
Aroma (end of boil)	Lubelski	10 g	10 min	3.2 %
Aroma (end of boil)	Lubelski	10 g	5 min	3.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	12 g	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra ondyjska	20 g	Boil	15 min
Spice	Curacao	20 g	Boil	15 min