

# Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **19**
- SRM **8.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Fermentables

| Type           | Name             | Amount        | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Ekstrakt gozdawa | 3.4 kg (100%) | 78 %  | 16  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 30 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 20 min | 4 %        |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Gozdawa CBW | Ale  | Dry  | 10 g   | ---        |

## Extras

| Type  | Name                       | Amount | Use for | Time  |
|-------|----------------------------|--------|---------|-------|
| Spice | curacao                    | 10 g   | Boil    | 7 min |
| Spice | skórka słodkiej pomarańczy | 10 g   | Boil    | 7 min |
| Spice | jagoda jałowca             | 5 g    | Boil    | 7 min |
| Spice | kolendra                   | 7 g    | Boil    | 7 min |
| Spice | curacao                    | 10 g   | Boil    | 1 min |
| Spice | skórka słodkiej pomarańczy | 10 g   | Boil    | 1 min |
| Spice | kolendra                   | 7 g    | Boil    | 1 min |
| Spice | jagoda jałowca             | 5 g    | Boil    | 1 min |
| Spice | trawa cytrynowa            | 10 g   | Boil    | 5 min |