

# WitbieR mariana 23

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **17**
- SRM **9**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	10 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	15 g	10 min	4 %
Aroma (end of boil)	Cascade PL	10 g	0 min	5.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Skórka pomarańczy	20 g	Boil	10 min