

WitbieR mariana

- Gravity **6.3 BLG**
- ABV **2.4 %**
- IBU **11**
- SRM ---
- Style **Witbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **15 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|----------------|-------|-----|
| Liquid Extract | Pszeniczny ekstrakt | 1.7 kg (91.9%) | --- % | --- |
| Sugar | Cukier | 0.15 kg (8.1%) | --- % | --- |

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 |