Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **9.5**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg *(89.5%)*	80 %	30
Grain	Płatki owsiane	0.4 kg *(10.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	11.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	30 g	Boil	5 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.