

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **10.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt sódowy płynny JASNY	1.7 kg (50%)	90 %	35
Liquid Extract	Bruntal ekstrakt sódowy pszeniczny	1.7 kg (50%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	20 g	15 min	12 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	5 min
Spice	Kolendra	7 g	Boil	5 min