

# 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