

## #17 Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **9.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	81 %	26
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mount Hood	20 g	70 min	5.5 %
Boil	Mount Hood	10 g	30 min	5.5 %
Boil	Hallertau Blanc	10 g	30 min	11 %
Aroma (end of boil)	Hallertau Blanc	20 g	5 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	15 min
Flavor	Curacao	20 g	Boil	15 min