

# Kopsnij Witbrowca ziom!!

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Fermentables

| Type           | Name                                | Amount        | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 2.9 kg (100%) | 80 %  | 30  |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Lublin (Lubelski) | 20 g   | 60 min | 4 %        |
| Aroma (end of boil) | Mandarina Bavaria | 30 g   | 10 min | 10 %       |

## Yeasts

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

## Extras

| Type   | Name                               | Amount | Use for | Time   |
|--------|------------------------------------|--------|---------|--------|
| Flavor | curacao                            | 20 g   | Boil    | 15 min |
| Flavor | suszona skórka słodkiej pomarańczy | 20 g   | Boil    | 15 min |
| Flavor | suszona skórka cytryny             | 10 g   | Boil    | 15 min |
| Flavor | kolendra                           | 20 g   | Boil    | 15 min |