

# Prawdziwy Witbier Zestaw Browamator

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **46**
- SRM **9**
- 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 **5 %/h**
- Boil size **24.4 liter(s)**

## Fermentables

| Type           | Name                                | Amount       | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 %  | 30  |
| Liquid Extract | Bruntal ekstrakt słodowy jasny      | 1.7 kg (50%) | 81 %  | 26  |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Mount Hood      | 20 g   | 5 min  | 5.5 %      |
| Boil    | Mount Hood      | 10 g   | 45 min | 5.5 %      |
| Boil    | Hallertau Blanc | 10 g   | 45 min | 11 %       |
| Boil    | Hallertau Blanc | 20 g   | 70 min | 11 %       |

## 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    | 60 min |
| Spice  | Kolendra | 20 g   | Boil    | 60 min |