

# Prawdziwy Witbier Zestaw Browamator

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **15**
- SRM **9.1**
- 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 **30 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

| Type           | Name                                | Amount         | Yield | EBC |
|----------------|-------------------------------------|----------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 3.4 kg (94.4%) | 80 %  | 30  |
| Sugar          | glukoza                             | 0.2 kg (5.6%)  | 100 % | 0   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Mount Hood | 30 g   | 25 min | 5.5 %      |
| Boil    | Tettnang   | 30 g   | 5 min  | 4 %        |

## 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 |
| Spice  | Kolendra | 10 g   | Boil    | 10 min |