

# Witbier

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **17**
- SRM ---
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (50%)	80 %	---
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	9.5 %
Aroma (end of boil)	Amarillo	10 g	15 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	5.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Boil	15 min
Spice	Skórka suszona curacao	10 g	Boil	15 min
Spice	Skórka suszona cytryny	15 g	Boil	15 min