

# Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **14**
- SRM **9.1**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	35
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (50%)	81 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	20 min
Flavor	Suszona skórka gorzkiej pomarańczy	20 g	Boil	20 min
Flavor	Trawa cytrynowa	20 g	Boil	20 min