

Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **19**
- SRM **8.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------|---------------|-------|-----|
| Liquid Extract | Ekstrakt gozdawa | 3.4 kg (100%) | 78 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 30 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 20 g | 20 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Gozdawa CBW | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | curacao | 10 g | Boil | 7 min |
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 7 min |
| Spice | jagoda jałowca | 5 g | Boil | 7 min |
| Spice | kolendra | 7 g | Boil | 7 min |
| Spice | curacao | 10 g | Boil | 1 min |
| Spice | skórka słodkiej pomarańczy | 10 g | Boil | 1 min |
| Spice | kolendra | 7 g | Boil | 1 min |
| Spice | jagoda jałowca | 5 g | Boil | 1 min |
| Spice | trawa cytrynowa | 10 g | Boil | 5 min |