

## #8 Milonika - Witbier

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **15**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Fermentables

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

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Golding	14 g	60 min	4.6 %
Boil	Perle	10 g	60 min	5 %
Aroma (end of boil)	Perle	10 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	10 g	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra	10 g	Boil	5 min
Flavor	Słodka skórka pomarańczy	25 g	Boil	10 min