

Pierwszy Wit

- Gravity **11.7 BLG**
- ABV ---
- IBU **6**
- SRM ---
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------|---------------|-------|-----|
| Liquid Extract | Gozdawa | 3.4 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|-------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 4 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------|-------------------|--------|---------|--------|
| Spice | Jałowiec | 25 g | Boil | 15 min |
| Spice | Kolendra | 25 g | Boil | 15 min |
| Spice | Curacao | 20 g | Boil | 15 min |
| Spice | Skórka Pomarańczy | 20 g | Boil | 15 min |