

# Prawdziwy WITBIER

- Gravity **12.9 BLG**
- ABV ---
- IBU **33**
- SRM **6.3**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss --- %
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **20.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (50%)	80 %	30
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (50%)	80 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	30 min	4.5 %
Boil	Mount Hood	30 g	60 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	15 min
Flavor	curacao	20 g	Boil	15 min