

# Witbier

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **23**
- SRM **12.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **12.1 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (100%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Classic Belgian Witbier	Wheat	Dry	6 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	10 g	Boil	5 min