

# Witbier nowozelandzki

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **26**
- SRM **10.3**
- 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 **1 %/h**
- Boil size **23.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	81 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	10 g	60 min	16.2 %
Aroma (end of boil)	Vic Secret	20 g	5 min	16.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
K-97	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	CURACAO	20 g	Boil	20 min
Spice	Kolendra	20 g	Boil	15 min
Flavor	Kandyzowana skórka pomarańczy	100 g	Boil	20 min