

Kopsnij Witbrowca ziom!!

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **10.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|---------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 2.9 kg (100%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| Aroma (end of boil) | Mandarina Bavaria | 30 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------------------|--------|---------|--------|
| Flavor | curacao | 20 g | Boil | 15 min |
| Flavor | suszona skórka słodkiej pomarańczy | 20 g | Boil | 15 min |
| Flavor | suszona skórka cytryny | 10 g | Boil | 15 min |
| Flavor | kolendra | 20 g | Boil | 15 min |