

# TESTOWE

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **8.5**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **2 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal	3.4 kg (100%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	2.6 %
Boil	Amarillo	18 g	5 min	14.3 %
Aroma (end of boil)	Amarillo	10 g	0 min	14.3 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	1.25 g	Boil	15 min
Flavor	Kolendra	10 g	Boil	10 min
Flavor	Kolendra	5 g	Boil	5 min