

# Witbier 12,0 Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **18**
- SRM ---

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20 liter(s)**
- Boil time **75 min**
- Evaporation rate **1 %/h**
- Boil size **22.3 liter(s)**

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	45 min	4.5 %
Boil	Mount Hood	30 g	5 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
Flavor	Kolendra	20 g	Boil	60 min
Flavor	skórka gorzkiej pomarańczy Curacao	20 g	Boil	60 min