

# Witbier

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **27**
- SRM **10.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Fermentables

| Type           | Name                                | Amount       | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy płynny JASNY   | 1.7 kg (50%) | 90 %  | 35  |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 %  | 30  |

## Hops

| Use for             | Name   | Amount | Time   | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil                | Citra  | 10 g   | 60 min | 12 %       |
| Boil                | Citra  | 20 g   | 15 min | 12 %       |
| Aroma (end of boil) | Mosaic | 30 g   | 0 min  | 10 %       |

## Yeasts

| Name                            | Type  | Form | Amount | Laboratory |
|---------------------------------|-------|------|--------|------------|
| Gozdawa Classic Belgian Witbier | Wheat | Dry  | 10 g   | Gozdawa    |

## Extras

| Type  | Name     | Amount | Use for | Time  |
|-------|----------|--------|---------|-------|
| Spice | Curacao  | 20 g   | Boil    | 5 min |
| Spice | Kolendra | 7 g    | Boil    | 5 min |