

## Witbier

- Gravity **11.2 BLG**
- ABV ---
- IBU **19**
- SRM **8.2**
- 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 **10 %/h**
- Boil size **27.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt gozdawa	3.4 kg (100%)	78 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	20 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa CBW	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	7 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	7 min
Spice	jagoda jałowca	5 g	Boil	7 min
Spice	kolendra	7 g	Boil	7 min
Spice	curacao	10 g	Boil	1 min
Spice	skórka słodkiej pomarańczy	10 g	Boil	1 min
Spice	kolendra	7 g	Boil	1 min
Spice	jagoda jałowca	5 g	Boil	1 min
Spice	trawa cytrynowa	10 g	Boil	5 min