

# 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