

Wit

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **22**
- SRM **7.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (50%) | 81 % | 26 |
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 18 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zula | 15 g | 60 min | 9.7 % |
| Boil | Zula | 10 g | 15 min | 9.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|--------|
| Spice | Kolendra mielona | 20 g | Boil | 15 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 15 min |
| Spice | Skórka limonki | 20 g | Boil | 15 min |
| Spice | Skórka cytryny | 20 g | Boil | 15 min |