

## Przeniczne z ekstraktów

---

- Gravity **11.4 BLG**
- ABV ---
- IBU **3**
- SRM ---

### 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	wes ekstrakt pszeniczny	1.7 kg (50%)	--- %	---
Liquid Extract	wes ekstrakt pszeniczny	1.7 kg (50%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Bavarian Wheat 11	Wheat	Dry	10 g	Gozdawa