

Przeniczne z ekstraktów z dodatkiem skórki cytryny

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM ---

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------|---------------|-------|-----|
| Liquid Extract | wes ekstrakt pszeniczny | 1.7 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Aroma (end of boil) | Amarillo | 10 g | 15 min | 8 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | skórka cytryny | 15 g | Boil | 10 min |