

Pszeniczne Cytrusowe - ESENCJE SMAKU

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **16**
- SRM **9**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **26.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-------------------------------------|--------------|-------|-----|
| Liquid Extract | Bruntal ekstrakt słodowy pszeniczny | 1.7 kg (50%) | 80 % | 36 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny | 1.7 kg (50%) | 81 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------|--------|--------|------------|
| Boil | Hallertau Tradition | 30 g | 60 min | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|------------------------------------|--------|---------|--------|
| Spice | Skórka gorzkiej pomarańczy Curacao | 20 g | Boil | 15 min |
| Spice | Skórka słodkiej pomarańczy | 20 g | Boil | 15 min |

Notes

- Skórki pomarańczy włożyć w woreczku muślinowym
Wyciągnąć po 10 min i dolać drugi ekstrakt
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