

## Witbier 3 ekstrakt

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM ---
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt pszeniczny	1.7 kg (94.4%)	--- %	---
Sugar	cukier	0.1 kg (5.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	8.7 %
Aroma (end of boil)	Amarillo	10 g	15 min	8.7 %

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	15 min
Spice	skórka pomarańczy kandyzowana bakkaland	50 g	Boil	15 min