

## Witbier z ekstraktów

- Gravity **10 BLG**
- ABV ---
- IBU **12**
- SRM ---
- 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 | WES ekstrakt słodowy jasny | 1.7 kg (50%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt pszeniczny    | 1.7 kg (50%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 25 g   | 60 min | 3.6 %      |

### Yeasts

| Name             | Type  | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry  | 12 g   | ---        |

### Extras

| Type  | Name                       | Amount | Use for | Time   |
|-------|----------------------------|--------|---------|--------|
| Spice | kolendra                   | 20 g   | Boil    | 15 min |
| Spice | skórka słodkiej pomarańczy | 20 g   | Boil    | 15 min |
| Spice | skórka curacao             | 20 g   | Boil    | 15 min |