

gozdawa przeniczny

- Gravity **13.8 BLG**
- ABV ---
- IBU **39**
- SRM **4.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	gozdawa przeniczny	1.7 kg (50%)	80 %	6
Liquid Extract	gozdawa jasny	1.7 kg (50%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	iunga	30 g	45 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Spice	curacao	10 g	Boil	20 min
Spice	kolendra	15 g	Boil	20 min
Spice	skora pomaranczy swieza	30 g	Boil	20 min
Spice	kolendra	15 g	Boil	10 min
Spice	skora pomaranczy swieza	30 g	Boil	10 min