

## Przeniczne z ekstraktów

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU ---
- SRM ---

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

### Fermentables

| Type           | Name                | Amount       | Yield | EBC |
|----------------|---------------------|--------------|-------|-----|
| Liquid Extract | ekstrakt pszeniczny | 1.7 kg (63%) | --- % | --- |
| gozdawa        |                     |              |       |     |
| Sugar          | Cukier              | 1 kg (37%)   | --- % | --- |

### 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 |

### Notes

- 10,5 BLG warki nastawnej  
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