Przeniczne z ekstraktów z dodatkiem skórki cytryny

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **16**
- SRM **---**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	wes ekstrakt pszeniczny	1.7 kg *(100%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	15 g	15 min	4 %
Aroma (end of boil)	Amarillo	10 g	15 min	8 %

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