

## 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 |