

test witbier

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **12**
- SRM **3.9**
- 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	ekstrakt jasny	1.7 kg (50%)	--- %	16
Grain	płatki pszeniczne	1.7 kg (50%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	10 g	60 min	7 %
Aroma (end of boil)	Perle	20 g	5 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	20 g	Boil	0 min
Spice	pomarańcza liofilizowana	20 g	Boil	0 min