

## Witbier 1 ekstrakt

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM ---
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 0.85 kg (47.2%) | 80 %  | --- |
| Liquid Extract | WES ekstrakt pszeniczny    | 0.85 kg (47.2%) | --- % | --- |
| Sugar          | cukier                     | 0.1 kg (5.6%)   | --- % | --- |

### Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Amarillo | 5 g    | 60 min | 8.7 %      |
| Aroma (end of boil) | Amarillo | 10 g   | 15 min | 8.7 %      |

### Extras

| Type  | Name  | Amount | Use for | Time   |
|-------|---|--------|---------|--------|
| Spice | kolendra                                      | 8 g    | Boil    | 15 min |
| Spice | skórka pomarańczy<br>słodko gorzka<br>kotanyi | 15 g   | Boil    | 15 min |