

Witbier 2 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 | 5 g | Boil | 15 min |
| Spice | skórka pomarańczy słodko gorzka kotanyi | 20 g | Boil | 15 min |