

## #10Lemon juice

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **18**
- SRM **4.7**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (44.4%)	81 %	4
Grain	Pszenica niesłodowana	2 kg (44.4%)	75 %	3
Grain	Biscuit Malt	0.5 kg (11.1%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	30 min	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Slant	100 ml	Safbrew

### Extras

Type	Name	Amount	Use for	Time
Flavor	skórka cytryny	30 g	Boil	5 min
Flavor	skórka pomarańczy	30 g	Boil	5 min