

## #10Lemon juice

---

- 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 |