

## extrakt imperial witbier sour marakuja

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **10**
- SRM **5.2**
- 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	1.44 kg (28%)	--- %	16
Grain	Płatki pszeniczne	2 kg (38.9%)	60 %	3
Liquid Extract	ekstrakt pszeniczny	0.96 kg (18.7%)	--- %	10
Sugar	glukoza	0.5 kg (9.7%)	--- %	---
Sugar	sok marakuja	0.24 kg (4.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	30 g	15 min	4 %
Aroma (end of boil)	Styrian Golding	30 g	10 min	3.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand