

## P.25 - Ala Witbier z ekstraktów

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **10**
- SRM **10.3**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **5 min**
- Evaporation rate **11 %/h**
- Boil size **23.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (100%)	80 %	36

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	60 g	5 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	15 g	Boil	3 min
Spice	Świeża skórka cytryny	20 g	Boil	3 min
Spice	Świeża skórka limonki	20 g	Boil	3 min