

## Witbier z ekstraktów

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM ---
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **13.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (50%)	70 %	---
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (50%)	70 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella PL	10 g	60 min	5.1 %
Aroma (end of boil)	Izabella PL	10 g	15 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	10 g	Boil	15 min
Spice	Skórki słodkiej pomarańczy	10 g	Boil	15 min
Spice	Kolendra	8 g	Secondary	11 day(s)