

Przeniczne z ekstraktów

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU ---
- SRM ---

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------|--------------|-------|-----|
| Liquid Extract | ekstrakt pszeniczny | 1.7 kg (63%) | --- % | --- |
| gozdawa | | | | |
| Sugar | Cukier | 1 kg (37%) | --- % | --- |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|------|--------|------------|
| Bavarian Wheat 11 | Wheat | Dry | 10 g | Gozdawa |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | skórka cytryny | 15 g | Boil | 10 min |

Notes

- 10,5 BLG warki nastawnej
Sep 27, 2018, 9:27 PM