

## Witbier 1 ekstrakt

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM ---
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	0.85 kg (47.2%)	80 %	---
Liquid Extract	WES ekstrakt pszeniczny	0.85 kg (47.2%)	--- %	---
Sugar	cukier	0.1 kg (5.6%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	5 g	60 min	8.7 %
Aroma (end of boil)	Amarillo	10 g	15 min	8.7 %

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	15 min
Spice	skórka pomarańczy słodko gorzka kotanyi	15 g	Boil	15 min