

## Witbier z ekstraktów BA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **33**
- SRM **9.6**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **12.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	0.85 kg (50%)	80 %	36
Liquid Extract	Bruntal ekstrakt słodowy jasny	0.85 kg (50%)	81 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	5 g	30 min	11 %
Boil	Hallertau Blanc	10 g	5 min	11 %
Boil	Mount Hood	10 g	70 min	5.5 %
Boil	Mount Hood	5 g	30 min	5.5 %

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Secondary	21 day(s)
Flavor	skórka z cytryny 1 szt	20 g	Secondary	21 day(s)
Flavor	skórka z 2 limonek	20 g	Secondary	21 day(s)
Flavor	skórka kandyzowana pomarańczy	100 g	Secondary	21 day(s)