

Witbier z masą dodatków

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **5.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|---------------|-------|-----|
| Liquid Extract | Ekstrakt pszoniczny Gozdawa | 1.7 kg (100%) | 78 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 10 g | 60 min | 4 % |
| Boil | Mandarina Bavaria | 25 g | 10 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|----------|--------|
| Flavor | curacao | 10 g | Boil | 15 min |
| Flavor | suszone skórki bergamotki | 10 g | Boil | 15 min |
| Flavor | skórka słodkiej pomarańczy | 10 g | Boil | 15 min |
| Flavor | suszone skórki cytryny | 10 g | Boil | 15 min |
| Flavor | kolendra | 10 g | Boil | 15 min |
| Other | cukier | 106 g | Bottling | --- |