

## 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	---