

## Jesienna deprecha

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy jasny	1.7 kg (89.5%)	81 %	15
Sugar	Glukoza krystaliczna	0.2 kg (10.5%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Calypso	5 g	60 min	12 %
Aroma (end of boil)	Calypso	10 g	5 min	12 %
Aroma (end of boil)	Calypso	10 g	0 min	12 %
Dry Hop	Calypso	10 g	1 day(s)	12 %
Dry Hop	Calypso	10 g	2 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale BE-134	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	5 g	Boil	10 min
Spice	pomarańcza skórka słodka	10 g	Boil	10 min
Spice	pomarańcza curaco	10 g	Boil	10 min