

Witbier z ekstraktów

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM ---
- Style **Witbier**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **13.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|---------------------------------|--------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (50%) | 70 % | --- |
| Liquid Extract | WES ekstrakt słodowy pszeniczny | 1.2 kg (50%) | 70 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|--------|------------|
| Boil | Izabella PL | 10 g | 60 min | 5.1 % |
| Aroma (end of boil) | Izabella PL | 10 g | 15 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's - Belgian Wit M21 | Wheat | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|-----------|-----------|
| Spice | Curacao | 10 g | Boil | 15 min |
| Spice | Skórki słodkiej pomarańczy | 10 g | Boil | 15 min |
| Spice | Kolendra | 8 g | Secondary | 11 day(s) |