

## #19 Witbier z wiśniami - Kalesony 2017 - BAZA

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- Gravity **12.6 BLG**
- ABV ---
- IBU ---
- SRM **4.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (50.4%)	79 %	6
Grain	Pszeniczny	1.6 kg (31%)	85 %	5
Grain	Płatki orkiszowe	0.96 kg (18.6%)	80 %	4

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	500 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	15 g	Boil	5 min
Flavor	curacao	20 g	Boil	5 min
Herb	trawa cytrynowa	15 g	Boil	5 min