

# Kolędnik

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **12**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1 kg (50%)	82 %	4
Grain	Płatki owsiane	0.1 kg (5%)	60 %	3
Grain	Płatki pszeniczne	0.9 kg (45%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Izabella	10 g	60 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew Wit	Ale	Dry	11 g	Lalbrew

## Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	5 min
Flavor	curacao	15 g	Boil	5 min