

# Przeniczne z kolendrą

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **45 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny  | 3.4 kg (63%) | 80 %  | 6   |
| Grain | Viking Pale Ale malt | 2 kg (37%)   | 80 %  | 5   |

## Hops

| Use for   | Name                  | Amount | Time   | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil      | Saaz (Czech Republic) | 20 g   | 30 min | 3.2 %      |
| Boil      | Marynka               | 10 g   | 60 min | 10 %       |
| Whirlpool | chinok                | 9 g    | 15 min | 8.8 %      |

## Yeasts

| Name  | Type  | Form  | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 400 ml | fermentis  |

## Extras

| Type   | Name                 | Amount | Use for | Time      |
|--------|----------------------|--------|---------|-----------|
| Spice  | kolendra             | 1 g    | Boil    | 60 min    |
| Fining | whirlfoct (tabletki) | 1 g    | Primary | 10 day(s) |