

Witek z kolendra

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **14**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.4 kg (45.8%)	85 %	7
Grain	Pszeniczny	2.5 kg (47.7%)	85 %	4
Adjunct	Pszenica niesłodowana	0.34 kg (6.5%)	75 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Boil	Citra	30 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wb-06	Wheat	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Herb	Kolendra Kamis cała	15 g	Boil	15 min