

# Cytrynka z wiśnią

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (46.9%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 1.5 kg (46.9%) | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.2 kg (6.3%)  | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Sladek | 20 g   | 60 min | 6 %        |

## Yeasts

| Name | Type  | Form | Amount | Laboratory |
|------|-------|------|--------|------------|
| s-33 | Wheat | Dry  | 11.5 g | fermentis  |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | zest cytrynowy | 15 g   | Boil      | 15 min   |
| Flavor | wiśnie mrożone | 1000 g | Secondary | 7 day(s) |
| Flavor | laktoza        | 250 g  | Boil      | 5 min    |