

## #19A Witbier z wiśniami - Kalesony 2017

- Gravity **12.4 BLG**
- ABV ---
- IBU **20**
- SRM **4.2**
- Style **Witbier**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.24 kg (50.2%)	79 %	6
Grain	Pszeniczny	0.77 kg (31.2%)	85 %	5
Grain	Płatki orkiszowe	0.46 kg (18.6%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	6 g	50 min	8.9 %
Boil	Amarillo	6 g	30 min	7.5 %
Boil	Amarillo	6 g	5 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Liquid	239.13 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	8 g	Boil	5 min
Flavor	curacao	10 g	Boil	5 min
Herb	trawa cytrynowa	10 g	Boil	5 min