

Ale herbatka dobra!

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **3.9**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 3.34 kg (57.4%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1.66 kg (28.5%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.82 kg (14.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|----------|------------|
| Boil | Citra | 25 g | 60 min | 12 % |
| Dry Hop | Citra | 50 g | 7 day(s) | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|---------|------------|
| Brewferm Blanche | Wheat | Dry | 16.68 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------------------|---------|---------|--------|
| Spice | kolendra | 11.66 g | Boil | 5 min |
| Flavor | skórka 4 pomarańczy i 2cytryn | 33.32 g | Boil | 10 min |

| | | | | |
|--------|-------------------------------|----------|-----------|----------|
| Flavor | herbata 30 torebek 2 litry | 333.32 g | Secondary | 1 day(s) |
| Flavor | sok z 2 cytryn | 50 g | Secondary | 1 day(s) |