

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)