

Ale herbatka dobra! brew in a bag

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **5.51 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

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

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	2 kg (57.1%)	80 %	4
Grain	Pszenica niesłodowana	1 kg (28.6%)	75 %	3
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	45 min	12 %
Aroma (end of boil)	Citra	35 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Flavor	skórka 2 pomarańczy i 2 cytryn	20 g	Boil	10 min
Spice	kolendra	7 g	Boil	5 min

Flavor	sok z 2 cytryn	30 g	Boil	5 min
Flavor	herbata 20 torebek 1 litr	200 g	Secondary	1 day(s)