

Kolendrowe orzeźwienie_K-97

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **20**
- SRM **4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **45 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **15 min** at **45C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (50%) | 81 % | 5 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (12.5%) | 80 % | 6 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (12.5%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (12.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|--------|------------|
| Boil | Magnat | 15 g | 30 min | 11.2 % |
| Aroma (end of boil) | Hallertau | 10 g | 15 min | 3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale K-97 | Wheat | Dry | 11.5 g | Fermentis |