

# Kolędnik

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **12**
- SRM **2.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **7 %**
- Size with trub loss **10.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

| Type  | Name                | Amount       | Yield | EBC |
|-------|---------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt | 1 kg (50%)   | 82 %  | 4   |
| Grain | Płatki owsiane      | 0.1 kg (5%)  | 60 %  | 3   |
| Grain | Płatki pszeniczne   | 0.9 kg (45%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 10 g   | 60 min | 5.1 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Lalbrew Wit | Ale  | Dry  | 11 g   | Lalbrew    |

## Extras

| Type   | Name     | Amount | Use for | Time  |
|--------|----------|--------|---------|-------|
| Spice  | kolendra | 8 g    | Boil    | 5 min |
| Flavor | curacao  | 15 g   | Boil    | 5 min |