

# Kolendrowe

- Gravity **13.6 BLG**
- ABV ---
- IBU **20**
- SRM **4.2**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **45 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **5 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **30 min** at **45C**
- Keep mash **40 min** at **68C**
- Keep mash **5 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **19.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (48.4%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (16.1%)   | 85 %  | 4   |
| Grain | Oats, Flaked        | 0.8 kg (12.9%) | 80 %  | 2   |
| Grain | Wheat, Flaked       | 1 kg (16.1%)   | 77 %  | 4   |
| Grain | Barley, Flaked      | 0.4 kg (6.5%)  | 70 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 40 g   | 60 min | 3.6 %      |
| Boil    | Sybilla           | 25 g   | 20 min | 4.5 %      |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Spice  | kolendra          | 20 g   | Boil    | 20 min |
| Flavor | skorka pomarańczy | 70 g   | Boil    | 15 min |