

# 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	kolędra	20 g	Boil	20 min
Flavor	skorka pomarańczy	70 g	Boil	15 min