

Cytrynka z wiśnią

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **19**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **9.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (46.9%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (46.9%)	81 %	6
Grain	Płatki owsiane	0.2 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sladek	20 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11.5 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	zest cytrynowy	15 g	Boil	15 min
Flavor	wiśnie mrożone	1000 g	Secondary	7 day(s)
Flavor	laktoza	250 g	Boil	5 min