

Kolendrowe orzeźwienie

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **22**
- SRM **4.4**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **9.3 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (51%)	81 %	5
Grain	Pszenica niesłodowana	1 kg (20.4%)	75 %	3
Grain	Weyermann pszeniczny jasny	1 kg (20.4%)	80 %	6
Grain	Płatki owsiane	0.4 kg (8.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Aroma (end of boil)	Hallertau Spalt Select	10 g	10 min	3.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	Safale

Extras

Type	Name	Amount	Use for	Time
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Flavor	Kolendra	8 g	Boil	5 min
Flavor	Skórka słodkiej pomarańczy	15 g	Boil	5 min
Flavor	Curacao	8 g	Boil	5 min