

# Latający Kolender

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **12**
- SRM **3.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **44 C**, Time **10 min**
- Temp **66 C**, Time **70 min**

## Mash step by step

- Heat up **7 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **10 min** at **44C**
- Keep mash **70 min** at **66C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	5 g	60 min	7 %
Boil	Citra	5 g	5 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Munich Classic Wheat Beer	Wheat	Dry	6 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	5 g	Primary	5 day(s)