

Przeniczne z kolendrą

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **18**
- SRM **4.6**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **2 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.7 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3.4 kg (63%) | 80 % | 6 |
| Grain | Viking Pale Ale malt | 2 kg (37%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Boil | Saaz (Czech Republic) | 20 g | 30 min | 3.2 % |
| Boil | Marynka | 10 g | 60 min | 10 % |
| Whirlpool | chinok | 9 g | 15 min | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|-------|--------|------------|
| WB-06 | Wheat | Slant | 400 ml | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------|--------|---------|-----------|
| Spice | kolendra | 1 g | Boil | 60 min |
| Fining | whirlfoct (tabletka) | 1 g | Primary | 10 day(s) |