

#19 Witbier z wiśniami - Kalesony 2017 - BAZA

- Gravity **12.6 BLG**
- ABV ---
- IBU ---
- SRM **4.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.6 kg (50.4%) | 79 % | 6 |
| Grain | Pszeniczny | 1.6 kg (31%) | 85 % | 5 |
| Grain | Płatki orkiszowe | 0.96 kg (18.6%) | 80 % | 4 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 500 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|---------|-------|
| Spice | kolendra | 15 g | Boil | 5 min |
| Flavor | curacao | 20 g | Boil | 5 min |
| Herb | trawa cytrynowa | 15 g | Boil | 5 min |