

Ale herbatka dobra! brew in a bag

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **32**
- SRM **3.8**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **5.51 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 2 kg (57.1%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 1 kg (28.6%) | 75 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (14.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 15 g | 45 min | 12 % |
| Aroma (end of boil) | Citra | 35 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 10 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------------|--------|---------|--------|
| Flavor | skórka 2 pomarańczy i 2 cytryn | 20 g | Boil | 10 min |
| Spice | kolendra | 7 g | Boil | 5 min |

| | | | | |
|--------|------------------------------|-------|-----------|----------|
| Flavor | sok z 2 cytryn | 30 g | Boil | 5 min |
| Flavor | herbata 20 torebek 1 litr | 200 g | Secondary | 1 day(s) |