

# 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)