

Przeniczne z kolendrą

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **2 %**
- Size with trub loss **24.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **20.2 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 **15.2 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 **18.1 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (50.3%)	70 %	6
Grain	Viking Pale Ale malt	2.06 kg (34.6%)	65 %	5
Sugar	cukier	0.9 kg (15.1%)	--- %	---

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	0.5 g	Boil	60 min

Fining	whirlfoct (tabletko)	1 g	Boil	10 min
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