

Ciemne słodkie

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **48.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **80C**
- Sparge using **16.8 liter(s)** of **76C** water or to achieve **28.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (29.6%)	80 %	4
Grain	Strzegom Wiedeński	2 kg (29.6%)	79 %	10
Grain	Strzegom Karmel 600	1.5 kg (22.2%)	68 %	601
Grain	Strzegom Czekoladowy ciemny	0.25 kg (3.7%)	68 %	1200
Dry Extract	ekstrakt słodowy ciemny	0.5 kg (7.4%)	90 %	80
Sugar	glukoza	0.5 kg (7.4%)	95 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	15 g	60 min	11.2 %
Aroma (end of boil)	Hallertau	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis

Notes

- 500g ksylitolu do fermentacji cichej dla słodkości piwa
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