

## Lekkie Dębowe#2

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **20**
- SRM **4.2**
- Style **Grodziskie/Graetzer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **8 %/h**
- Boil size **26.2 liter(s)**

### Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

### Steps

- Temp **39 C**, Time **50 min**
- Temp **51 C**, Time **20 min**
- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **8.8 liter(s)** of strike water to **41.7C**
- Add grains
- Keep mash **50 min** at **39C**
- Keep mash **20 min** at **51C**
- Keep mash **30 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **26.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	2.5 kg (83.3%)	82 %	10
Liquid Extract	Muntons pszeniczny ekstrakt	0.5 kg (16.7%)	88 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	8 g	60 min	11.8 %
Boil	Strisselspalt	20 g	20 min	3.3 %
Aroma (end of boil)	Mosaic	8 g	5 min	11.8 %
Aroma (end of boil)	Strisselspalt	10 g	5 min	3.3 %
Dry Hop	Mosaic	18 g	8 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	125 g	Mash	60 min

## Notes

- 5g gipsu, 8ml chlorek wapnia  
0,5 tabletki whirflocka na 10minut gotowania  
Wysłodziłem do 24 litrów brzezki.  
*Feb 10, 2023, 11:57 AM*
- Na Cichą dodałem do 9l tylko mosaic 9g. Do drugiego wiadra dałem 9g mosaic i 15g kwiat Klitoria  
Ternateńska Herbata Niebieska  
*Feb 21, 2023, 7:04 PM*