

Petite #1 - Browar na Wyżynie

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **3.1**
- Style **Belgian Specialty Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | pilzneński Viking Malt | 3.5 kg (87.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|--------------------------|--------|---------|------------|
| First Wort | Lubelski (PL) - granulát | 25 g | 100 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------------|
| FM28 Habit opata (2 pokolenie) | Ale | Slant | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------|--------|---------|--------|
| Water Agent | Gips | 3 g | Mash | 60 min |
| Water Agent | Chlorek wapnia | 5 g | Mash | 60 min |
| Water Agent | Kwas fosforowy 75% (zacier) | 5 g | Mash | 60 min |

| | | | | |
|-------------|--------------------------------------------|-----|------|--------|
| Water Agent | Kwas fosforowy 75% (wystadzenie) | 2 g | Mash | 60 min |
| Fining | Mech irlandzki | 2 g | Boil | 15 min |
| Other | Pożywka dla drożdży Wyeast Brouwland | 5 g | Boil | 15 min |

Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=RXYWRXX>
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO
 64.4 0.0 131.0 94.4 79.3 0.052
 SO42-/Cl- ratio: 0.8 Balanced
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