

# sliwkowe sprzatanie

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **20.2**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount         | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński     | 3 kg (52.5%)   | 80 %  | 4   |
| Grain | Melanoiden Malt         | 0.5 kg (8.8%)  | 80 %  | 39  |
| Grain | Carabelge               | 0.5 kg (8.8%)  | 80 %  | 30  |
| Grain | Abbey Malt<br>Weyermann | 0.5 kg (8.8%)  | 75 %  | 45  |
| Grain | Weyermann -<br>Carapils | 0.2 kg (3.5%)  | 78 %  | 4   |
| Grain | Strzegom Karmel<br>150  | 0.33 kg (5.8%) | 75 %  | 150 |
| Grain | Caraaroma               | 0.3 kg (5.3%)  | 78 %  | 400 |
| Grain | Strzegom Karmel<br>300  | 0.38 kg (6.7%) | 70 %  | 299 |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 20 g   | 60 min | 9.6 %      |
| Boil    | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 11.5 g        | Safale            |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Flavor      | sliwka      | 400 g         | Boil           | 30 min      |