

# Wspomnienie lata 28L

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.7**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

## Steps

- Temp **52 C**, Time **50 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **27.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **50 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.6 kg (32.9%)	80 %	4
Grain	Pszenica niesłodowana	2.2 kg (27.8%)	75 %	3
Grain	Oats, Flaked	1 kg (12.7%)	80 %	2
Grain	Pszeniczny	1 kg (12.7%)	85 %	4
Grain	Simpsons - Golden Naked Oats	1 kg (12.7%)	73 %	20
Owies zmielony w młynku dla większej ilości łuski				
Grain	Acid Malt	0.1 kg (1.3%)	58.7 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	8 %
Boil	Lublin (Lubelski)	15 g	15 min	4 %
Boil	Puławski	10 g	5 min	4.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale K-97	Ale	Dry	11.5 g	Fermentis
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### Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Flavor	Curacao	20 g	Boil	5 min
Spice	Kolendra	10 g	Boil	0 min
Flavor	Curacao	10 g	Boil	0 min
Spice	Mirt cytrynowy	5 g	Boil	5 min
Spice	Mirt cytrynowy	5 g	Boil	0 min
Spice	Skórka pomarańczowa suszona	5 g	Boil	5 min
Spice	Skórka cytrynowa suszona	5 g	Boil	5 min
Spice	Skórka pomarańczowa suszona	5 g	Boil	0 min
Spice	Skórka cytrynowa suszona	5 g	Boil	0 min