

# Wspomnienie lata 100L

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **89.3 liter(s)**
- Total mash volume **114.8 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 **89.3 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 **62.7 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

| Type                                              | Name                         | Amount        | Yield  | EBC |
|---------------------------------------------------|------------------------------|---------------|--------|-----|
| Grain                                             | Strzegom Pilzneński          | 10 kg (39.2%) | 80 %   | 4   |
| Grain                                             | Pszenica niesłodowana        | 8 kg (31.4%)  | 75 %   | 3   |
| Grain                                             | Pszeniczny                   | 2 kg (7.8%)   | 85 %   | 4   |
| Grain                                             | Acid Malt                    | 0.5 kg (2%)   | 58.7 % | 6   |
| Grain                                             | Słód diastatyczny            | 1 kg (3.9%)   | 100 %  | 6   |
| Grain                                             | Simpsons - Golden Naked Oats | 4 kg (15.7%)  | 73 %   | 20  |
| Owies zmielony w młynku dla większej ilości łuski |                              |               |        |     |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Agnus    | 50 g   | 60 min | 12 %       |
| Boil    | Sybilla  | 25 g   | 15 min | 4.5 %      |
| Boil    | Lubelski | 20 g   | 5 min  | 5 %        |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |        |           |
|-------------|-----|-----|--------|-----------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

### Extras

| Type   | Name                        | Amount | Use for | Time  |
|--------|-----------------------------|--------|---------|-------|
| Spice  | Kolendra gnieciona          | 30 g   | Boil    | 5 min |
| Flavor | Curacao                     | 30 g   | Boil    | 5 min |
| Spice  | Skórka cytrynowa suszona    | 10 g   | Boil    | 5 min |
| Spice  | Skórka pomarańczowa suszona | 10 g   | Boil    | 5 min |
| Spice  | Kolendra gnieciona          | 15 g   | Boil    | 0 min |
| Flavor | Curacao                     | 15 g   | Boil    | 0 min |
| Spice  | Skórka cytrynowa suszona    | 10 g   | Boil    | 0 min |
| Spice  | Skórka pomarańczowa suszona | 10 g   | Boil    | 0 min |

### Notes

- Dodatki niesłodowane skleikowane.  
Nov 30, 2023, 7:12 PM