

## Select Lubelski

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.5**
- Style **Grodziskie**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

### Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

### Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                                                  | Amount       | Yield | EBC |
|-------|-------------------------------------------------------|--------------|-------|-----|
| Grain | Wayermann - stód pszeniczny "Grodziski" wędzony dębem | 2 kg (80%)   | 84 %  | 5   |
| Grain | Wayermann - pszniczny jasny                           | 0.5 kg (20%) | 82 %  | 4   |

### Hops

| Use for | Name           | Amount | Time   | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil    | Splater Select | 30 g   | 60 min | 3.3 %      |
| Boil    | Lubelski       | 30 g   | 10 min | 4.7 %      |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| SafAle S-33 | Ale  | Dry  | 11.5 g | Fermentis  |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | Gips  | 5 g    | Mash    | 60 min |
| Water Agent | Epsom | 4.5 g  | Mash    | 60 min |

|             |                    |       |           |          |
|-------------|--------------------|-------|-----------|----------|
| Water Agent | Sól kuchenna       | 2.8 g | Mash      | 60 min   |
| Water Agent | Chlorek magnezu    | 1 g   | Mash      | 60 min   |
| Fining      | Whirflock          | 1 g   | Boil      | 5 min    |
| Water Agent | Pożywka            | 1 g   | Primary   | 0 day(s) |
| Fining      | Żelatyna spożywcza | 7 g   | Secondary | 3 day(s) |

## Notes

- Ca-114.9/Mg-25.3/Na-45.6/Cl-83.6/SO4-186.4/HCO3-nie wiem/

Fermentacja:  
18°C - 7 dzień  
21°C - 11 dni

Po 18 dniach piwo przelać do innego pojemnika. Dodać ok. 7g żelatyny i pozostawić na 3 dni w niższej temperaturze (10°C-13°C)

*Jan 9, 2024, 7:00 PM*