Szarlotka

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.8**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **65 C**, Time **90 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(42.9%)*	82 %	4
Grain	Viking Wheat Malt	3 kg *(42.9%)*	83 %	5
Grain	Oats, Flaked	0.5 kg *(7.1%)*	80 %	2
Sugar	Milk Sugar (Lactose)	0.5 kg *(7.1%)*	76.1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	115 min	8 %
>>60min!				
Boil	Oktawia	10 g	115 min	8 %
Boil	Lublin (Lubelski)	24 g	5 min	2.6 %
Aroma (end of boil)	Oktawia	40 g	5 min	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	mus jabłkowy	700 g	Boil	10 min

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Flavor	mus jabłkowy	1400 g	Secondary	10 day(s)
Flavor	Sok jabłkowy	3000 g	Secondary	10 day(s)
Spice	cynamon	5.5 g	Boil	0 min

Notes

- Kleikowanie...
  blg , 15-16

  29 sierpnia
  dodane 2 musy jabłkowe -16g cukru/100g
  3 litry soku jabłkowego NFC z witaminą C 9,7g cukru /100ml
  Aug 14, 2020, 8:29 PM