

Bezele

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.8**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3.5 kg (57.4%)	80 %	4
Grain	Strzegom Pszeniczny	1 kg (16.4%)	81 %	6
Grain	Viking Pale Ale malt	0.5 kg (8.2%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (8.2%)	78 %	4
Grain	Acid Malt	0.1 kg (1.6%)	58.7 %	6
Grain	Płatki owsiane	0.5 kg (8.2%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	60 min	4 %
Boil	Lublin (Lubelski)	20 g	10 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Safale

Extras

Type	Name	Amount	Use for	Time
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Other	Kwiaty czarnego bzu	300 g	Boil	10 min
Other	Kwiaty dzikiej róży	50 g	Mash	10 min

Notes

- Do fermentacji cichej sok z dwóch pomarańczy i dwóch cytryn z otartą skórką. Dosładzane przed rozlewem erytrole.

Jun 16, 2021, 3:40 PM