

# Wrocławski Baran - Schops

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **15.5**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **15 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.2 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **20.3 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **17.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (34.5%)	83 %	5
Grain	Weyermann - Dark Wheat Malt	1.5 kg (25.9%)	85 %	14
Grain	Strzegom Monachijski typ II	1 kg (17.2%)	79 %	22
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (8.6%)	79 %	130
Grain	Abbey Malt Weyermann	0.5 kg (8.6%)	75 %	45
Grain	Weyermann - Acidulated Malt	0.3 kg (5.2%)	80 %	6
około 3-4 max. 5%				

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	10 %
Gotować- 90-120 min. Lomik, lubelski, tettnanger				

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis

## Notes

- gotowanie 120min.  
Fermentacja: 17C-18, pod koniec 20

XVI Wrocławski Konkurs Piw Domowych we Wrocławiu - 12-13 maja lub 19-20 maja 2023  
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