Wspomnienie lata

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **17**
- SRM **4.1**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **44.8 liter(s)**
- Total mash volume **57.6 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 **44.8 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 **31.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg *(39.1%)*	80 %	4
Grain	Pszenica niesłodowana	4 kg *(31.3%)*	75 %	3
Grain	Oats, Flaked	1.6 kg *(12.5%)*	80 %	2
Grain	Pszeniczny	1 kg *(7.8%)*	85 %	4
Grain	Acid Malt	0.2 kg *(1.6%)*	58.7 %	6
Grain	Simpsons - Golden Naked Oats	1 kg *(7.8%)*	73 %	20
Owies zmielony w młynku dla większej ilości łuski				

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	20 g	60 min	17 %
Boil	Saaz (Czech Republic)	20 g	15 min	4.5 %
Boil	Puławski	10 g	5 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra	20 g	Boil	5 min
Flavor	Curacao	20 g	Boil	5 min
Spice	Kolendra	10 g	Boil	0 min
Flavor	Curacao	10 g	Boil	0 min
Herb	Miodokrzew	20 g	Bottling	0 min
Herb	Mirt cytrynowy	30 g	Bottling	0 min
Flavor	Trawa cytrynowa	10 g	Bottling	0 min
Flavor	Cytryna sok 4	100 g	Bottling	0 min
Flavor	Pomarańcza sok 4	300 g	Bottling	0 min
Spice	Kwiat pomarańczy	10 g	Bottling	0 min
Spice	Skórka pomarańczowa suszona	5 g	Boil	5 min
Spice	Skórka cytrynowa suszona	5 g	Boil	5 min
Spice	Skórka pomarańczowa suszona	5 g	Boil	0 min
Spice	Skórka cytrynowa suszona	5 g	Boil	0 min

Notes

- Dodatki do butelkowania będą zaparzone i dodane w postaci herbatki. Surowce niesłodowane poddane kleikowaniu.
  Apr 8, 2022, 11:40 AM