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 - słód 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

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

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