

# Apple Smoleńsky

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **18.2**
- Style **Witbier**

## 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 **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type    | Name                              | Amount         | Yield | EBC  |
|---------|-----------------------------------|----------------|-------|------|
| Grain   | Weyermann - Bohemian Pilsner Malt | 3 kg (58.3%)   | 81 %  | 4    |
| Grain   | Weyermann - Wheat Malt            | 1.5 kg (29.1%) | 85 %  | 5    |
| Grain   | weyermann - caramunich 3          | 0.25 kg (4.9%) | --- % | 150  |
| Grain   | Weyermann - Roasted Barley        | 0.2 kg (3.9%)  | 70 %  | 1084 |
| Adjunct | Barley, Flaked                    | 0.2 kg (3.9%)  | 70 %  | 4    |

## Hops

| Use for | Name            | Amount | Time   | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil    | Styrian Golding | 30 g   | 60 min | 3.6 %      |
| Boil    | Styrian Golding | 20 g   | 20 min | 3.6 %      |
| Boil    | Saaz (USA)      | 20 g   | 20 min | 3.75 %     |
| Boil    | Saaz (USA)      | 30 g   | 5 min  | 3.75 %     |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml  | Fermentum Mobile |

### Extras

| Type   | Name               | Amount | Use for | Time   |
|--------|--------------------|--------|---------|--------|
| Flavor | Sweet Orange Peel  | 28 g   | Boil    | 15 min |
| Flavor | Bitter Orange Peel | 50 g   | Boil    | 15 min |
| Spice  | Coriander Seeds    | 30 g   | Boil    | 15 min |
| Flavor | Dried Apple        | 250 g  | Boil    | 15 min |

### Notes

- Płatki błyskawiczne dodane na temp. 45°C  
*Feb 25, 2017, 3:10 AM*