

P.5 - Szampańskie ?

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **21**
- SRM **9.9**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **15.9 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (75.5%)	81 %	4
Grain	Simpsons - Crystal Rye	0.4 kg (7.5%)	73 %	177
Grain	Aroma CastleMalting	0.2 kg (3.8%)	78 %	100
Grain	Cara Blonde - Castle Malting	0.2 kg (3.8%)	78 %	20
Grain	Płatki owsiane	0.5 kg (9.4%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	10 g	60 min	11 %
Boil	Hallertau Blanc	20 g	10 min	11 %
Boil	Hallertau Blanc	20 g	1 min	11 %
Dry Hop	Hallertau Blanc	20 g	5 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Bioferm champ	Wine	Dry	10 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Zblendowane białe winogrona	1000 g	Boil	1 min
Flavor	Zest z cytryny	60 g	Boil	1 min
Flavor	Płatki dębowe mocno przypalone, macerowane w szampanie	50 g	Secondary	5 day(s)