

# Petite #1 - Browar na Wyżynie

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **17**
- SRM **3.1**
- Style **Belgian Specialty Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **6.5 %**
- Size with trub loss **23.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **19 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pilznieński Viking Malt	3.5 kg (87.5%)	80 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lubelski (PL) - granulát	25 g	100 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata (2 pokolenie)	Ale	Slant	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	60 min
Water Agent	Chlorek wapnia	5 g	Mash	60 min
Water Agent	Kwas fosforowy 75% (zacier)	5 g	Mash	60 min

Water Agent	Kwas fosforowy 75% (wystadzenie)	2 g	Mash	60 min
Fining	Mech irlandzki	2 g	Boil	15 min
Other	Pożywka dla drożdży Wyeast Brouwland	5 g	Boil	15 min

## Notes

- <https://www.brewersfriend.com/mash-chemistry-and-brewing-water-calculator/?id=RXYWRXX>  
 Ca+2 Mg+2 Na+ Cl- SO4-2 HCO  
 64.4 0.0 131.0 94.4 79.3 0.052  
 SO42-/Cl- ratio: 0.8 Balanced  
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