

Piwo Szczecińskie

- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **11.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	5 kg (75.8%)	81 %	5
Grain	Weyermann Pszeniczny ciemny	1 kg (15.2%)	81 %	18
Grain	Weyermann Specjal W	0.2 kg (3%)	68 %	300
Liquid Extract	Syrop Klonowy	0.4 kg (6.1%)	66 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertauer Tradition	30 g	60 min	4.5 %
Boil	lunga	13 g	20 min	11.6 %
Boil	Hallertauer Tradition	20 g	30 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	136 ml	---

Extras

Type	Name	Amount	Use for	Time
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Spice	Szyszki jałowca	10 g	Boil	5 min
Spice	Szyszki jałowca	5 g	Boil	0 min
Spice	Szyszki jałowca	20 g	Secondary	9 day(s)
Spice	Imbir	100 g	Secondary	9 day(s)
Flavor	Syrop Klonowy zawarty w surowcach fermentujących	40 g	Boil	25 min