

Piwo Weselne v2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **3.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (62.5%)	85 %	4
Grain	Castle Malting - Pilszeński 6-rzędowy	1 kg (12.5%)	80 %	5
Grain	Rice, Flaked	1 kg (12.5%)	70 %	2
Grain	Briess - Pale Ale Malt	1 kg (12.5%)	80 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	40 g	60 min	10 %
Boil	Huell Melon	60 g	15 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Dry	10 g	Brewferm

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	30 g	Boil	5 min
Spice	curacao	20 g	Boil	5 min
Spice	skórka gorzkiej pomarańczy	20 g	Boil	5 min
Spice	skórka słodkiej pomarańczy	20 g	Boil	5 min
Spice	skórka cytryny	20 g	Boil	5 min

Notes

- Zamiast pilz 5 rzędowy był słód krótki

67 - 1h

72 - 15mn
78 - 5min

Warka dzielona na 2x 20L
Jedna czysta
Druga z dodatkiem soku z gruszek (3L)
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