

Spróchniała Oberża - Historical Wheat Ale

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **29**
- SRM **3.6**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **5 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-------------|-------|-----|
| Grain | Weyermann - Spelt Malt | 4 kg (100%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Lomik | 50 g | 50 min | 4 % |
| Aroma (end of boil) | Lomik | 50 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| Drożdże z piwnic krakowskich (BIOWAR) | Ale | Slant | 350 ml | Biowar |

Notes

- Fermentacja:
Burzliwa (6-7 dni w 16 st. C)
Cicha (8-9 dni w 16 st. C)

Butelkowanie:
Syrop cukrowy na refermentację (100 g cukru w 400 ml wody)

Dojrzwanie piwa:
3 tygodnie w temperaturze 16-17st. C.

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