

Wspomnienie lata 28L

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.7**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.7 liter(s)**
- Total mash volume **35.6 liter(s)**

Steps

- Temp **52 C**, Time **50 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **27.7 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **50 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.6 kg (32.9%) | 80 % | 4 |
| Grain | Pszenica niesłodowana | 2.2 kg (27.8%) | 75 % | 3 |
| Grain | Oats, Flaked | 1 kg (12.7%) | 80 % | 2 |
| Grain | Pszeniczny | 1 kg (12.7%) | 85 % | 4 |
| Grain | Simpsons - Golden Naked Oats | 1 kg (12.7%) | 73 % | 20 |
| Owies zmielony w młynku dla większej ilości łuski | | | | |
| Grain | Acid Malt | 0.1 kg (1.3%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 8 % |
| Boil | Lublin (Lubelski) | 15 g | 15 min | 4 % |
| Boil | Puławski | 10 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------|--------|---------|-------|
| Spice | Kolendra | 20 g | Boil | 5 min |
| Flavor | Curacao | 20 g | Boil | 5 min |
| Spice | Kolendra | 10 g | Boil | 0 min |
| Flavor | Curacao | 10 g | Boil | 0 min |
| Spice | Mirt cytrynowy | 5 g | Boil | 5 min |
| Spice | Mirt cytrynowy | 5 g | Boil | 0 min |
| Spice | Skórka pomarańczowa suszona | 5 g | Boil | 5 min |
| Spice | Skórka cytrynowa suszona | 5 g | Boil | 5 min |
| Spice | Skórka pomarańczowa suszona | 5 g | Boil | 0 min |
| Spice | Skórka cytrynowa suszona | 5 g | Boil | 0 min |