

# Bezele

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **20**
- SRM **3.8**
- Style **Fruit Beer**

## 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **19.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński  | 3.5 kg (57.4%) | 80 %   | 4   |
| Grain | Strzegom Pszeniczny  | 1 kg (16.4%)   | 81 %   | 6   |
| Grain | Viking Pale Ale malt | 0.5 kg (8.2%)  | 80 %   | 5   |
| Grain | Weyermann - Carapils | 0.5 kg (8.2%)  | 78 %   | 4   |
| Grain | Acid Malt            | 0.1 kg (1.6%)  | 58.7 % | 6   |
| Grain | Płatki owsiane       | 0.5 kg (8.2%)  | 60 %   | 3   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 50 g   | 60 min | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 10 min | 4 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 23 g   | Safale     |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|       |                     |       |      |        |
|-------|---------------------|-------|------|--------|
| Other | Kwiaty czarnego bzu | 300 g | Boil | 10 min |
| Other | Kwiaty dzikiej róży | 50 g  | Mash | 10 min |

## Notes

- Do fermentacji cichej sok z dwóch pomarańczy i dwóch cytryn z otartą skórką. Dosładzane przed rozlewem erytrole.  
*Jun 16, 2021, 3:40 PM*