

# Błotnik do Gulfa

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **1**
- SRM **2.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1 kg (33.3%)	81 %	5
Grain	Pszeniczny	2 kg (66.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	1 g	60 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus PaIntarum	Ale	Culture	3 g	Serowarownia
FM52 Amerykański Sen	Ale	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	Łuska ryżowa	100 g	Mash	15 min
Water Agent	Kreda	2.2 g	Boil	60 min
Water Agent	Pożywka drożdży	2.1 g	Boil	60 min
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Pulpa z brzoskwini	5000 g	Secondary	14 day(s)

Flavor	Kwas mlekowy	5 g	Boil	60 min
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## Notes

- Woda "Oaza" z Biedry.  
*Feb 5, 2019, 8:34 AM*