

GRAF "Księżyc żniwiarzy" OKPD

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **41**
- SRM **7.1**
- Style **Spice, Herb, or Vegetable Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **21.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14.5 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (58%)	82 %	4
Grain	Viking Vienna Malt	1 kg (14.5%)	79 %	7
Grain	Viking Wheat Malt	1 kg (14.5%)	83 %	5
Grain	Strzegom Karmel 30	0.25 kg (3.6%)	75 %	30
Grain	Strzegom Bursztynowy	0.25 kg (3.6%)	70 %	49
<> cookie				
Grain	Oats, Flaked	0.4 kg (5.8%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	90 min	6 %
Aroma (end of boil)	Oktawia	50 g	5 min	6 %
<> Amora preta / exp 2/20/ Zula				

Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	23 g	---

s-33?

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok jabłkowy NFC	10000 g	Primary	21 day(s)
wytrawny + słodki				
Water Agent	Chlorek wapnia	5 g	Boil	60 min
Water Agent	kreda	4 g	Boil	60 min
Fining	whirlflock	1 g	Boil	5 min

Notes

- Zacieranie w stronę słodką.
Kluczem jest BALANS!

Z 16 do 3

Do połowy warki

+250-500g laktozy

+cynamon, goździki, imbir,kardamon ~20g

May 19, 2023, 8:02 PM