

paprocki leszcz

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **38**
- SRM **2.6**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	3.5 kg (67.3%)	80 %	3
0,5kg monachijski 0,5kg wiedeński 0,5kg pilzneński				
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (32.7%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	25 g	30 min	12 %
Boil	Citra	25 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Dry	11.5 g	---

Extras

Type	Name	Amount	Use for	Time
Other	chmielenie na zimno	50 g	Secondary	3 day(s)

Notes

- refermentacja z dodatkiem glukozy 2 dropsy
na 0,5 litra
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