

# sliwkowe sprzatanie

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **20.2**
- Style **Flanders Brown Ale/Oud Bruin**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.5%)	80 %	4
Grain	Melanoiden Malt	0.5 kg (8.8%)	80 %	39
Grain	Carabelge	0.5 kg (8.8%)	80 %	30
Grain	Abbey Malt Weyermann	0.5 kg (8.8%)	75 %	45
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4
Grain	Strzegom Karmel 150	0.33 kg (5.8%)	75 %	150
Grain	Caraaroma	0.3 kg (5.3%)	78 %	400
Grain	Strzegom Karmel 300	0.38 kg (6.7%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	20 g	60 min	9.6 %
Boil	Lublin (Lubelski)	30 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

### Extras

Type	Name	Amount	Use for	Time
Flavor	sliwka	400 g	Boil	30 min