

# ŚLW

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **38**
- SRM **5.8**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (66.7%)	82 %	4
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	25 g	60 min	6.6 %
Aroma (end of boil)	Oktawia	50 g	5 min	6.6 %
Whirlpool	Oktawia	25 g	10 min	6.6 %
Dry Hop	Oktawia	100 g	4 day(s)	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - WildBrew Philly Sour	Ale	Dry	11 g	Lallemand