

ŚLW

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **23**
- SRM **3.7**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 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 **18.3 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (55.6%)	82 %	4
Grain	Viking Wheat Malt	1 kg (13.9%)	83 %	5
Grain	Płatki pszeniczne	1 kg (13.9%)	60 %	3
Sugar	Sok z papierówek-cukier	1.2 kg (16.7%)	100 %	---

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

Notes

- sok z papierówek, ok 10g cukru na 100g, 1,2kg cukru-12 litrów soku

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

66% na 5', 33% na cichą; 8 litrów i 4 litry
chmienie na whirlpool i cichą
sok na cichą PASTERYZOWAC!
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