

# Szarlotka

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **29**
- SRM **3.8**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **16.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **23.2 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt  | 3 kg (42.9%)  | 82 %   | 4   |
| Grain | Viking Wheat Malt    | 3 kg (42.9%)  | 83 %   | 5   |
| Grain | Oats, Flaked         | 0.5 kg (7.1%) | 80 %   | 2   |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (7.1%) | 76.1 % | 0   |

## Hops

| Use for             | Name              | Amount | Time    | Alpha acid |
|---------------------|-------------------|--------|---------|------------|
| Boil                | Marynka           | 20 g   | 115 min | 8 %        |
| >>60min!            |                   |        |         |            |
| Boil                | Oktawia           | 10 g   | 115 min | 8 %        |
| Boil                | Lublin (Lubelski) | 24 g   | 5 min   | 2.6 %      |
| Aroma (end of boil) | Oktawia           | 40 g   | 5 min   | 8 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | ---        |

## Extras

| Type   | Name         | Amount | Use for | Time   |
|--------|--------------|--------|---------|--------|
| Flavor | mus jabłkowy | 700 g  | Boil    | 10 min |

|        |              |        |           |           |
|--------|--------------|--------|-----------|-----------|
| Flavor | mus jabłkowy | 1400 g | Secondary | 10 day(s) |
| Flavor | Sok jabłkowy | 3000 g | Secondary | 10 day(s) |
| Spice  | cynamon      | 5.5 g  | Boil      | 0 min     |

## Notes

- Kleikowanie...  
blg , 15-16

29 sierpnia  
dodane 2 musy jabłkowe -16g cukru/100g  
3 litry soku jabłkowego NFC z witaminą C 9,7g cukru /100ml  
*Aug 14, 2020, 8:29 PM*