

# Wspomnienie lata 100L

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **15**
- SRM **4.8**
- Style **Witbier**

## Batch size

- Expected quantity of finished beer **100 liter(s)**
- Trub loss **5 %**
- Size with trub loss **105 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **126.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **89.3 liter(s)**
- Total mash volume **114.8 liter(s)**

## Steps

- Temp **52 C**, Time **50 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **89.3 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **50 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **62.7 liter(s)** of **76C** water or to achieve **126.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	10 kg (39.2%)	80 %	4
Grain	Pszenica niesłodowana	8 kg (31.4%)	75 %	3
Grain	Pszeniczny	2 kg (7.8%)	85 %	4
Grain	Acid Malt	0.5 kg (2%)	58.7 %	6
Grain	Słód diastatyczny	1 kg (3.9%)	100 %	6
Grain	Simpsons - Golden Naked Oats	4 kg (15.7%)	73 %	20

Owies zmielony w młynku dla większej ilości łuski

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Agnus	50 g	60 min	12 %
Boil	Sybilla	25 g	15 min	4.5 %
Boil	Lubelski	20 g	5 min	5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale K-97	Ale	Dry	11.5 g	Fermentis
-------------	-----	-----	--------	-----------

## Extras

Type	Name	Amount	Use for	Time
Spice	Kolendra gnieciona	30 g	Boil	5 min
Flavor	Curacao	30 g	Boil	5 min
Spice	Skórka cytrynowa suszona	10 g	Boil	5 min
Spice	Skórka pomarańczowa suszona	10 g	Boil	5 min
Spice	Kolendra gnieciona	15 g	Boil	0 min
Flavor	Curacao	15 g	Boil	0 min
Spice	Skórka cytrynowa suszona	10 g	Boil	0 min
Spice	Skórka pomarańczowa suszona	10 g	Boil	0 min

## Notes

- Dodatki niesłodowane skleikowane.  
*Nov 30, 2023, 7:12 PM*