

Błotnik do Gulfa

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **1**
- SRM **2.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **95 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **28.1 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 1 kg (33.3%) | 81 % | 5 |
| Grain | Pszeniczny | 2 kg (66.7%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 1 g | 60 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|---------|--------|------------------|
| Lactobacillus PaIntarum | Ale | Culture | 3 g | Serowarownia |
| FM52 Amerykański Sen | Ale | Liquid | 800 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------------|--------|-----------|-----------|
| Other | Łuska ryżowa | 100 g | Mash | 15 min |
| Water Agent | Kreda | 2.2 g | Boil | 60 min |
| Water Agent | Pożywka drożdży | 2.1 g | Boil | 60 min |
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Pulpa z brzoskwini | 5000 g | Secondary | 14 day(s) |

| | | | | |
|--------|--------------|-----|------|--------|
| Flavor | Kwas mlekowy | 5 g | Boil | 60 min |
|--------|--------------|-----|------|--------|

Notes

- Woda "Oaza" z Biedry.
Feb 5, 2019, 8:34 AM