

kwaśny witold

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU ---
- SRM **3.5**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **52 C**, Time **30 min**
- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **30 min** at **52C**
- Keep mash **60 min** at **66C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (38.5%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (23.1%)	81 %	6
Grain	Płatki pszeniczne	2 kg (30.8%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	50 g	0 min	13.2 %

Extras

Type	Name	Amount	Use for	Time
Spice	kolendra	10 g	Boil	5 min
Spice	curacao	10 g	Boil	5 min
Spice	bergamotka	5 g	Boil	10 min
Spice	werbena cytrynowa	10 g	Boil	0 min
Spice	mięta nana	20 g	Boil	0 min
Other	łuska ryżowa	250 g	Mash	0 min