

# Piwo Szczecińskie

- Gravity **14.7 BLG**
- ABV ---
- IBU **26**
- SRM **11.6**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **66 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type           | Name                        | Amount        | Yield | EBC |
|----------------|-----------------------------|---------------|-------|-----|
| Grain          | Strzegom Pszeniczny         | 5 kg (75.8%)  | 81 %  | 5   |
| Grain          | Weyermann Pszeniczny ciemny | 1 kg (15.2%)  | 81 %  | 18  |
| Grain          | Weyermann Specjal W         | 0.2 kg (3%)   | 68 %  | 300 |
| Liquid Extract | Syrop Klonowy               | 0.4 kg (6.1%) | 66 %  | --- |

## Hops

| Use for | Name                  | Amount | Time   | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil    | Hallertauer Tradition | 30 g   | 60 min | 4.5 %      |
| Boil    | lunga                 | 13 g   | 20 min | 11.6 %     |
| Boil    | Hallertauer Tradition | 20 g   | 30 min | 4.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 136 ml | ---        |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |   |       |           |          |
|--------|---|-------|-----------|----------|
| Spice  | Szyszki jałowca   | 10 g  | Boil      | 5 min    |
| Spice  | Szyszki jałowca   | 5 g   | Boil      | 0 min    |
| Spice  | Szyszki jałowca   | 20 g  | Secondary | 9 day(s) |
| Spice  | Imbir   | 100 g | Secondary | 9 day(s) |
| Flavor | Syrop Klonowy<br>zawarty w<br>surowcach<br>fermentujących | 40 g  | Boil      | 25 min   |