

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 zawarty w surowcach fermentujących | 40 g | Boil | 25 min |