

# Pszeniczne z jabłkiem

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **13**
- SRM **3.9**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

## Steps

- Temp **44 C**, Time **20 min**
- Temp **62 C**, Time **45 min**
- Temp **73 C**, Time **25 min**

## Mash step by step

- Heat up **9.8 liter(s)** of strike water to **47.4C**
- Add grains
- Keep mash **20 min** at **44C**
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **73C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (31.3%)	81 %	4
Grain	Wheat, Flaked	0.8 kg (12.5%)	77 %	4
Adjunct	skórki słodkiej pomarańczy	0.2 kg (3.1%)	--- %	---
Adjunct	skórki Curacao	0.2 kg (3.1%)	--- %	---
Adjunct	kolendra	0.2 kg (3.1%)	--- %	---
Liquid Extract	sok jabłkowy	3 kg (46.9%)	8 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	25 g	65 min	4.5 %
Boil	Saaz (Czech Republic)	5 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Wheat	Dry	11.5 g	Safbrew

## Notes

- sok z jabłek świeżo tłoczony dodany na koniec burzliwej  
*Jun 21, 2017, 9:36 AM*