

Apple Smoleńsky

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **23**
- SRM **18.2**
- Style **Witbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **22.3 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------------------|----------------|-------|------|
| Grain | Weyermann - Bohemian Pilsner Malt | 3 kg (58.3%) | 81 % | 4 |
| Grain | Weyermann - Wheat Malt | 1.5 kg (29.1%) | 85 % | 5 |
| Grain | weyermann - caramunich 3 | 0.25 kg (4.9%) | --- % | 150 |
| Grain | Weyermann - Roasted Barley | 0.2 kg (3.9%) | 70 % | 1084 |
| Adjunct | Barley, Flaked | 0.2 kg (3.9%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|--------|------------|
| Boil | Styrian Golding | 30 g | 60 min | 3.6 % |
| Boil | Styrian Golding | 20 g | 20 min | 3.6 % |
| Boil | Saaz (USA) | 20 g | 20 min | 3.75 % |
| Boil | Saaz (USA) | 30 g | 5 min | 3.75 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------|--------|---------|--------|
| Flavor | Sweet Orange Peel | 28 g | Boil | 15 min |
| Flavor | Bitter Orange Peel | 50 g | Boil | 15 min |
| Spice | Coriander Seeds | 30 g | Boil | 15 min |
| Flavor | Dried Apple | 250 g | Boil | 15 min |

Notes

- Płatki błyskawiczne dodane na temp. 45°C
Feb 25, 2017, 3:10 AM