

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 |