

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