

sliwkowe sprzatanie

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **20.2**
- Style **Flanders Brown Ale/Oud Bruin**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (52.5%) | 80 % | 4 |
| Grain | Melanoiden Malt | 0.5 kg (8.8%) | 80 % | 39 |
| Grain | Carabelge | 0.5 kg (8.8%) | 80 % | 30 |
| Grain | Abbey Malt Weyermann | 0.5 kg (8.8%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.2 kg (3.5%) | 78 % | 4 |
| Grain | Strzegom Karmel 150 | 0.33 kg (5.8%) | 75 % | 150 |
| Grain | Caraaroma | 0.3 kg (5.3%) | 78 % | 400 |
| Grain | Strzegom Karmel 300 | 0.38 kg (6.7%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 9.6 % |
| Boil | Lublin (Lubelski) | 30 g | 10 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 11.5 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------|---------------|----------------|-------------|
| Flavor | sliwka | 400 g | Boil | 30 min |