

Słoneczne 4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **21**
- SRM **4**
- Style **Witbier**

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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **52 C**, Time **50 min**
- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **50 min** at **52C**
- Keep mash **90 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **25.6 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---|------------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.2 kg (31.9%) | 80 % | 4 |
| Adjunct | Pszenica niesłodowana | 2 kg (29%) | 75 % | 3 |
| Grain | Oats, Flaked | 0.8 kg (11.6%) | 80 % | 2 |
| Owies ześrutowany, aby w piwie znalazła się łuska | | | | |
| Grain | Pszeniczny | 0.5 kg (7.2%) | 85 % | 4 |
| Grain | Słód diastatyczny | 0.6 kg (8.7%) | 100 % | 6 |
| Grain | Acid Malt | 0.3 kg (4.3%) | 58.7 % | 6 |
| Grain | Simpsons - Golden Naked Oats | 0.5 kg (7.2%) | 73 % | 20 |
| Owies zmielony w młynku dla większej ilości łuski | | | | |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | Herkules | 15 g | 40 min | 17 % |
| Boil | Saaz (Czech Republic) | 25 g | 15 min | 4.5 % |
| Boil | Puławski | 5 g | 5 min | 4.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Spice | Kolendra | 10 g | Boil | 5 min |
| Flavor | Curacao | 10 g | Boil | 5 min |
| Spice | Kolendra | 5 g | Boil | 0 min |
| Flavor | Curacao | 5 g | Boil | 0 min |
| Herb | Miodokrzew | 10 g | Boil | 0 min |
| Herb | Mirt cytrynowy | 10 g | Boil | 0 min |
| Flavor | Bergamotka | 5 g | Boil | 0 min |
| Flavor | Cytryna | 80 g | Boil | 0 min |
| Flavor | Pomarańcza | 120 g | Boil | 0 min |

Notes

- Wszystkie surowce niesłodowane zostały wcześniej skleikowane (80 stopni, 12 litrów, wszystko wrzucone na ponad 1h). Wszystkie dodatki dodawane na 0 minut były dodawane na whirpoola na 30 minut poniżej 80 stopni. Cytryna i pomarańcza po jednej sztuce skórka i miąższ. Trochę za dużo chmielu na goryczkę.
Dec 29, 2019, 9:45 PM