

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