

# brzoskwinia-pszenica

- Gravity **15 BLG**
- ABV ---
- IBU **36**
- SRM **5.1**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **53 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **10 min** at **53C**
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (31%)	80.5 %	4
Grain	Strzegom Pszeniczny	2 kg (31%)	81 %	6
Grain	BESTMALZ - Best Vienna	1 kg (15.5%)	80.5 %	9
Grain	Rice, Flaked	0.5 kg (7.8%)	70 %	2
Adjunct	Pszenica niesłodowana	0.5 kg (7.8%)	75 %	3
Sugar	brzoskwinia_puszka_kawałki(cicha)	0.45 kg (7%)	90 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	65 g	60 min	5.5 %
Boil	Mosaic	25 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Peach	3650 g	Secondary	14 day(s)

## Notes

- Brzoskwinie z puszek - w sumie 4100g (razem z zalewą, poćwiartowane).  
Zawartość cukru 11g/100g.  
(cukier i "reszta brzoskwiń" wpisane osobno)  
Faktycznie, przy zlewaniu na cichą było dość gorzkie. Delikatna siarka, trochę kwaskowatości (?).  
*Jun 20, 2016, 9:04 PM*