

Królowa róż

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **16**
- SRM **4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **65 C**, Time **80 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **34.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (15.2%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (30.3%)	80 %	4
Grain	Strzegom Pszeniczny	3 kg (45.5%)	81 %	6
Grain	Płatki owsiane	0.6 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	6 %
Boil	Sybilla	15 g	30 min	6 %
Boil	Sybilla	20 g	12 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Wheat	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Spice	Coriander Seeds	10 g	Boil	10 min
Flavor	Sweet Orange Peel	45 g	Boil	10 min
Flavor	Trawa cytrynowa	15 g	Mash	100 min
Flavor	Sweet Orange Peel	45 g	Primary	3 day(s)
Flavor	Płatki róż - ekstrakt	150 g	Secondary	6 day(s)
Flavor	Trawa cytrynowa	15 g	Boil	10 min

Notes

- Warka nr 13, warzone 13.05. Warka 25l 14,5 BLG, drożdże zaczęły pracować po 7h. Przy zlewaniu na cichą Blg 3,5. Zajebisty, do powtórzenia chociaż płatków połowę mniej.
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