

Piwo Weselne v2

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **37**
- SRM **3.3**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Pszeniczny | 5 kg (62.5%) | 85 % | 4 |
| Grain | Castle Malting - Pilszeński 6-rzędowy | 1 kg (12.5%) | 80 % | 5 |
| Grain | Rice, Flaked | 1 kg (12.5%) | 70 % | 2 |
| Grain | Briess - Pale Ale Malt | 1 kg (12.5%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Mandarina Bavaria | 40 g | 60 min | 10 % |
| Boil | Huell Melon | 60 g | 15 min | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|-------|------|--------|------------|
| Brewferm Blanche | Wheat | Dry | 10 g | Brewferm |

Extras

| Type | Name | Amount | Use for | Time |
|-------|----------------------------|--------|---------|-------|
| Spice | kolendra | 30 g | Boil | 5 min |
| Spice | curacao | 20 g | Boil | 5 min |
| Spice | skórka gorzkiej pomarańczy | 20 g | Boil | 5 min |
| Spice | skórka słodkiej pomarańczy | 20 g | Boil | 5 min |
| Spice | skórka cytryny | 20 g | Boil | 5 min |

Notes

- Zamiast pilz 5 rzędowy był słód krótki

67 - 1h

72 - 15mn
78 - 5min

Warka dzielona na 2x 20L
Jedna czysta
Druga z dodatkiem soku z gruszek (3L)
Apr 8, 2023, 9:44 AM