

Select Lubelski

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **20**
- SRM **2.5**
- Style **Grodziskie**

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 **86.8 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **7.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|--------------|-------|-----|
| Grain | Wayermann - stód pszeniczny "Grodziski" wędzonym dębem | 2 kg (80%) | 84 % | 5 |
| Grain | Wayermann - pszniczny jasny | 0.5 kg (20%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|--------|------------|
| Boil | Splater Select | 30 g | 60 min | 3.3 % |
| Boil | Lubelski | 30 g | 10 min | 4.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| SafAle S-33 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------|--------|---------|--------|
| Water Agent | Gips | 5 g | Mash | 60 min |
| Water Agent | Epsom | 4.5 g | Mash | 60 min |

| | | | | |
|-------------|--------------------|-------|-----------|----------|
| Water Agent | Sól kuchenna | 2.8 g | Mash | 60 min |
| Water Agent | Chlorek magnezu | 1 g | Mash | 60 min |
| Fining | Whirflock | 1 g | Boil | 5 min |
| Water Agent | Pożywka | 1 g | Primary | 0 day(s) |
| Fining | Żelatyna spożywcza | 7 g | Secondary | 3 day(s) |

Notes

- Ca-114.9/Mg-25.3/Na-45.6/Cl-83.6/SO4-186.4/HCO3-nie wiem/

Fermentacja:
18°C - 7 dzień
21°C - 11 dni

Po 18 dniach piwo przelać do innego pojemnika. Dodać ok. 7g żelatyny i pozostawić na 3 dni w niższej temperaturze (10°C-13°C)
Jan 9, 2024, 7:00 PM