

PIWPAW senne marzenie 26.02.2023

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **106**
- SRM **5.2**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------------|-------------|-------|-----|
| Liquid Extract | Weyermann - Bohemian Pilsner Malt | 2 kg (100%) | --- % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Styrian Dragon | 60 g | 20 min | 7.3 % |
| Boil | oktawia | 60 g | 10 min | 7.1 % |
| Aroma (end of boil) | Marynka | 25 g | 10 min | 8.6 % |
| Dry Hop | Izabella | 10 g | 5 day(s) | 5.1 % |
| Dry Hop | Sybilla | 25 g | 5 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 11.5 g | Fermentis |

Notes

- Senne Marzenie Warka nr. 6 (26.02.2023)
Ilość gotowego piwa - 10l
BLG początkowe - 10BLG
Drożdże zadano w temp. 18 stopni

Fermentacja Burzliwa - 26.02.2023 - 2.03.2023

Fermentacja Cicha - 2.03.2023 - 12.03.2023

Butelkowanie - 12.03.2023

Nagazowanie:

Ilość glukozy - 40g

Ilość wody - 360ml

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