

# Swojskie

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **10.7**
- Style **Weizenbock**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	strzegom przeniecny	2.5 kg (54.3%)	82 %	6.5
Grain	Strzegom Monachijski typ I	1.5 kg (32.6%)	79 %	16
Grain	Grodziski pszeniczny wędzony dębem	0.5 kg (10.9%)	80 %	3
Grain	Strzegom pszenica prażona	0.1 kg (2.2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Lublin (Lubelski)	20 g	60 min	4 %
First Wort	Cascade	10 g	10 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Wheat	Dry	11 g	---

## Notes

- przepis w fazie testow  
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