

Zen na ognisku / Lichtenheiner

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **9**
- SRM **2.6**
- Style **Weizen/Weissbier**

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 **15 %/h**
- Boil size **52.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	1.5 kg (25%)	80 %	3
Grain	Pszeniczny	3.2 kg (53.3%)	85 %	4
Grain	Viking Pale Ale malt	1.3 kg (21.7%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau	20 g	60 min	4.5 %
Boil	Lublin (Lubelski)	10 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Slant	100 ml	---

Notes

- Połowę przelać do fermentora. Resztę zagotować
Oct 4, 2017, 8:05 AM