

# Swojskie

- 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 przeniezny                | 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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