

## #40 Graff von Zeppelin

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **22**
- SRM **10.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

### Fermentables

| Type    | Name                 | Amount         | Yield | EBC |
|---------|----------------------|----------------|-------|-----|
| Grain   | Pilzneński           | 2.3 kg (17.7%) | 81 %  | 4   |
| Grain   | Strzegom Wiedeński   | 0.4 kg (3.1%)  | 79 %  | 10  |
| Grain   | Weyermann - Carapils | 0.3 kg (2.3%)  | 78 %  | 4   |
| Adjunct | Sok gruszkowy NFT    | 10 kg (76.9%)  | 15 %  | 10  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | Iunga             | 20 g   | 30 min | 11.5 %     |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 5 min  | 3.8 %      |
| Aroma (end of boil) | Cascade PL        | 20 g   | 5 min  | 7.8 %      |

### Yeasts

| Name                   | Type  | Form  | Amount | Laboratory       |
|------------------------|-------|-------|--------|------------------|
| FM41 Gwoździe i Banany | Wheat | Slant | 300 ml | Fermentum Mobile |

### Notes

- Styl: graff  
Wartości dla soku gruszkowego mocno orientacyjne  
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