

Dzień dziecka

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU ---
- SRM **2.9**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **15 min**
- Evaporation rate **15 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **5.3 liter(s)**
- Total mash volume **6.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pilzński | 0.75 kg (50%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.75 kg (50%) | 80 % | 6 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|---------|--------|------------|
| mauribrew draught | Ale | Dry | 12 g | --- |
| lactobacillus casei | Ale | Culture | 30 g | biotyk |

Notes

- zakwasze najpierw bakteriami, napowietrze, zadam drożdże
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