

# Iorweth

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **22**
- SRM **11.7**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (57.6%)	80 %	36
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.25 kg (42.4%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	10 min	10 %
Aroma (end of boil)	Cascade PL	30 g	7 min	5.2 %
Dry Hop	Pacifica (NZ)	30 g	14 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	pędy sosny z syropu	1000 g	Boil	15 min
Flavor	sok z cytryny	250 g	Primary	7 day(s)
Flavor	ksylitol	500 g	Primary	7 day(s)

## Notes

- 2023.06.23 warzenie BLG 12.5 (bez ksylitolu i cytryn /z 15)
- 2023.07.02 złane na cichą BLG 7
- 2023.07.17 zabutelkowane BLG 5
- Jun 23, 2023, 6:57 PM