

Przeniczno-owsiane GW1

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **25**
- SRM **4.1**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|--------------------------|----------------|-------|-----|
| Dry Extract | Briess - Wheat Malt, Red | 2 kg (44.4%) | 81 % | 5 |
| Grain | Briess - Pale Ale Malt | 2 kg (44.4%) | 80 % | 7 |
| Grain | Oats, Malted | 0.5 kg (11.1%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 25 g | 30 min | 12 % |
| Aroma (end of boil) | Citra | 50 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| Safale S-04 | Wheat | Dry | 10 g | Safale |

Notes

- Burzliwa - 22 stopnie 3 tygodnie
Cicha - 22 srtopnie 1 tydzien
Refermentacja w butelce.
Aug 22, 2018, 2:42 PM