

# Brzozowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **18.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.5 kg (13.5%)	60 %	5
Grain	Strzegom Pszeniczny	0.5 kg (13.5%)	81 %	6
Grain	Żytni	0.5 kg (13.5%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (27%)	79 %	16
Grain	Strzegom Pilzneński	1 kg (27%)	80 %	4
Grain	Płatki owsiane	0.2 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	8.9 %
Boil	Saaz (Czech Republic)	15 g	30 min	4.5 %
Aroma (end of boil)	Saaz (Czech Republic)	15 g	5 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us - 05	Ale	Slant	200 ml	---

## Notes

- Zamiast wody do zacierania użyty sok z brzozy  
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