

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