

Peachy

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **31**
- SRM **2.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.5 kg (12.5%)	81 %	6
Grain	Pilzneński	2.5 kg (62.5%)	81 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (12.5%)	76.1 %	0
Grain	Żytni	0.5 kg (12.5%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	20 min	13.1 %
Aroma (end of boil)	Ella (AUS)	25 g	20 min	14.6 %
Aroma (end of boil)	Ella (AUS)	25 g	0 min	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	12 g	Safbrew
Wyeast - Lactobacillus	Ale	Liquid	200 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Tymianek	5 g	Boil	10 min
Flavor	pulpa z brzoskwiń	1000 g	Secondary	7 day(s)
Flavor	brzoskwinie smażone z tymiankiem	500 g	Secondary	7 day(s)