

# 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*