

Pszeniczne nowe drożdże

- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **11**
- SRM **3.2**
- Style **American Brown Ale**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (23.1%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.5 kg (23.1%) | 79 % | 10 |
| Grain | Pszeniczny | 3.5 kg (53.8%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Sabro | 10 g | 45 min | 15.8 % |
| Boil | Sybilla | 10 g | 15 min | 6.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale K-97 | Ale | Dry | 11.5 g | Fermentis |

Notes

- 40L
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