

# Rozrusznik do gulfa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **13.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (52.6%)	81 %	4
Grain	Pszeniczny	1.8 kg (47.4%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis
L.Plantarum	Ale	Slant	1000 ml	Probiotics

## Extras

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	3000 g	Secondary	7 day(s)

## Notes

- Starter L.Plantarum:  
900ml wody

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

100ml soku jabłkowego  
90g suchego ekstraktu  
10g kreda  
1g pożywka dla drożdży  
2x kapsułka L.Plantarum 10billion CFU  
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