

tea time

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **95**
- SRM **5.6**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Pilznieński | 5 kg (53.2%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (10.6%) | 85 % | 4 |
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (36.2%) | 80 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |
| Aroma (end of boil) | Citra | 100 g | 30 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------|------|------|--------|------------|
| safale BE 134 | Ale | Dry | 23 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|-----------|----------|
| Other | herbata zielona Cina Jaśmin | 150 g | Secondary | 1 day(s) |
| Other | herabata Ceylon Bob Jaśmin, bergamotka | 150 g | Secondary | 1 day(s) |

Notes

- nie wsypywać herbaty bez pośrednio do piwa , stosować torebki .
BARDZO MĘTNE PIWO
NA PODSTAWIE PRZEPISU BROWAR DOMOWY In(-1)
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