Session graf z owocami

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **---**
- SRM **26.1**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1.7 kg *(65.4%)*	80 %	8
Grain	Strzegom Karmel 300	0.9 kg *(34.6%)*	70 %	299

Yeasts

Name	Type	Form	Amount	Laboratory
CY 17	Wine	Dry	11 g	MJ

Notes

- 5l brzeczki o gęstości 10,5 BLG + 6l soku jabłkowego 14 BLG + 1l soku z wiśni 15 BLG

  Drożdże zadane 30.09.2024 r. razem z pożywką.

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  BLG końcowe 1.5
  Sep 30, 2024, 3:48 PM

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