

Brzoza smoleńska - brzeczka przednia

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **18**
- SRM **1.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.8 liter(s)**
- Total mash volume **6.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **4.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **10.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilneński	0.8 kg (50%)	--- %	---
Grain	Pszeniczny	0.8 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	10 g	20 min	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	7 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Sok brzozowy	5000 g	Mash	65 min