

Super ziółko

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **22**
- SRM **4.4**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **5.8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **6.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7.4 liter(s)**

Mash information

- Mash efficiency **58 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.6 liter(s)**
- Total mash volume **7.5 liter(s)**

Steps

- Temp **67 C**, Time **10 min**
- Temp **72 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **5.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **10 min** at **67C**
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **3.7 liter(s)** of **76C** water or to achieve **7.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.41 kg (75%)	85 %	4
Grain	Pilzneński	0.47 kg (25%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Ale	Liquid	100 ml	---

Notes

- Overpitching srogi
Po 8-10g na opcję (zależy od BLG, szybko wyliczyć)
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