

# Szczecinskie

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **27**
- SRM **11.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny ciemny	4.5 kg (42.1%)	82 %	5
Grain	Strzegom Pilzneński	2.5 kg (23.4%)	80 %	4
Grain	Strzegom Pale Ale	2.5 kg (23.4%)	79 %	6
Grain	Strzegom Bursztynowy	1 kg (9.3%)	70 %	49
Grain	Cara I	0.2 kg (1.9%)	70 %	900

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %
Boil	Marynka	40 g	10 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM40 Pszeniczny łan	Ale	Liquid	20 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Spice	melasa	10 g	Boil	10 min
Spice	Owoce jałowca	50 g	Boil	10 min
Spice	Imbir	50 g	Boil	10 min
Spice	Imbir	40 g	Secondary	5 day(s)
Spice	Sól	10 g	Secondary	5 day(s)