

Forest z Eiksńicezczs

- Gravity **15 BLG**
- ABV ---
- IBU **24**
- SRM **14.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann pszeniczny ciemny | 2.5 kg (41%) | 82 % | 5 |
| Grain | Strzegom Pilzneński | 1.5 kg (24.6%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 1.5 kg (24.6%) | 79 % | 6 |
| Grain | Strzegom Bursztynowy | 0.5 kg (8.2%) | 70 % | 49 |
| Grain | Cara I | 0.1 kg (1.6%) | 70 % | 900 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 50 g | 60 min | 4 % |
| Boil | Marynka | 20 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) |