

# 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)