

pszenica

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **12**
- SRM **4.5**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2.5 kg (53.2%) | 82 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (10.6%) | 79 % | 16 |
| Grain | Pilzneński | 0.5 kg (10.6%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (21.3%) | 80 % | 7 |
| Grain | Płatki owsiane | 0.2 kg (4.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Magnum | 5 g | 60 min | 13.5 % |
| Boil | Sybilla | 10 g | 60 min | 3.5 % |
| Aroma (end of boil) | Centennial | 10 g | 0 min | 10.5 % |
| Aroma (end of boil) | Citra | 10 g | 0 min | 13.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| WB-06 | Wheat | Dry | 11.5 g | Fermentis |

Notes

- 11 blg wyszło
10 l sosna na 0 min 270g złote kapsle
8 l +4 l soku jabłkowego 100% z biedry, gotowanego z 50g laktozy
dodane po burzliwej (sok 14 blg) pomarańczowe kapsle i patenty
burzliwa przez 48, po tygodniu blg 2
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