

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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