

Brzozowe

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **22**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **6 %/h**
- Boil size **18.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **16.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **18.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.5 kg (13.5%) | 60 % | 5 |
| Grain | Strzegom Pszeniczny | 0.5 kg (13.5%) | 81 % | 6 |
| Grain | Żytni | 0.5 kg (13.5%) | 85 % | 8 |
| Grain | Strzegom Monachijski typ I | 1 kg (27%) | 79 % | 16 |
| Grain | Strzegom Pilzneński | 1 kg (27%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil | Puławski | 10 g | 60 min | 8.9 % |
| Boil | Saaz (Czech Republic) | 15 g | 30 min | 4.5 % |
| Aroma (end of boil) | Saaz (Czech Republic) | 15 g | 5 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| Us - 05 | Ale | Slant | 200 ml | --- |

Notes

- Zamiast wody do zacierania użyty sok z brzozy
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