

# Pejstri

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- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU ---
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (25%)	85 %	4
Grain	Płatki owsiane	1 kg (12.5%)	60 %	3
Sugar	Milk Sugar (Lactose)	1 kg (12.5%)	76.1 %	0

## Notes

- Drożdże US-05 - gęstwa po 2 warkach  
Zacieranie - 70°C - 60'

Na cichą: 1 kg pulpy z guawy, marakui i limonki.  
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