

Pejstri

- 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 | Pilznieński | 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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