

Swojskie

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **11**
- SRM **10.7**
- Style **Weizenbock**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **18.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|------|
| Grain | strzegom przeniecny | 2.5 kg (54.3%) | 82 % | 6.5 |
| Grain | Strzegom Monachijski typ I | 1.5 kg (32.6%) | 79 % | 16 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.5 kg (10.9%) | 80 % | 3 |
| Grain | Strzegom pszenica prażona | 0.1 kg (2.2%) | 70 % | 1000 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|-------------------|--------|--------|------------|
| First Wort | Lublin (Lubelski) | 20 g | 60 min | 4 % |
| First Wort | Cascade | 10 g | 10 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|-------|------|--------|------------|
| us-05 | Wheat | Dry | 11 g | --- |

Notes

- przepis w fazie testow
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