

Rozrusznik do gulfa

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **7**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.3 liter(s)**
- Total mash volume **17.1 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **13.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (52.6%)	81 %	4
Grain	Pszeniczny	1.8 kg (47.4%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	12.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis
L.Plantarum	Ale	Slant	1000 ml	Probiotics

Extras

Type	Name	Amount	Use for	Time
Flavor	Rabarbar	3000 g	Secondary	7 day(s)

Notes

- Starter L.Plantarum:
900ml wody

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

100ml soku jabłkowego
90g suchego ekstraktu
10g kreda
1g pożywka dla drożdży
2x kapsułka L.Plantarum 10billion CFU
May 20, 2018, 11:02 PM