

# Ciastowy kwas większy

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **3**
- SRM **4.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 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 (51.6%)	81 %	4
Grain	Weyermann - Carapils	1.5 kg (19.4%)	78 %	4
Grain	Płatki owsiane	1 kg (12.9%)	85 %	3
Grain	Simpsons - Golden Naked Oats	0.5 kg (6.5%)	73 %	20
Sugar	Milk Sugar (Lactose)	0.75 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	3 g	60 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	400 ml	Yeast Bay

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wanilia 4 laski	1 g	Secondary	7 day(s)
Flavor	Mango pulpa	2500 g	Secondary	7 day(s)
Flavor	Sok ananas 100%	2000 g	Secondary	7 day(s)