

## Dwa kwasy

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **6**
- SRM **3.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **54.5 liter(s)**

### Mash information

- Mash efficiency **88 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **24.4 liter(s)**
- Total mash volume **33.1 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **24.4 liter(s)** of strike water to **74.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **38.8 liter(s)** of **76C** water or to achieve **54.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (34.5%)	80 %	4
Grain	Strzegom Pszeniczny	5 kg (57.5%)	81 %	6
Grain	Viking Pale Ale malt	0.7 kg (8%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tomyski	50 g	40 min	2.6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1056 American Ale	Ale	Slant	200 ml	Wyeast Labs