

## 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<br>American Ale | Ale  | Slant | 200 ml | Wyeast Labs |