

# Kasia Beer

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **27**
- SRM **3.8**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (24.4%)	83 %	5
Grain	Briess - Pilsen Malt	5 kg (61%)	80.5 %	2
Grain	Platki owsiane	1 kg (12.2%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.2 kg (2.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	10 g	60 min	12.7 %
Boil	Idaho 7	10 g	30 min	12.7 %
Aroma (end of boil)	Idaho 7	10 g	10 min	12.7 %
Whirlpool	Idaho 7	20 g	20 min	12.7 %
Dry Hop	Idaho 7	50 g	5 day(s)	12.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Flavor	maliny	1000 g	Secondary	7 day(s)
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