

# Kwasik

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **13**
- SRM **2.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **6.9 liter(s)**
- Total mash volume **9 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **6.9 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.9 kg (37.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.75 kg (31.3%)	81 %	6
Grain	Płatki owsiane	0.45 kg (18.8%)	85 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (12.5%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	6 g	50 min	13.2 %
Dry Hop	Amarillo	22.5 g	3 day(s)	9.5 %
Dry Hop	Galaxy	15 g	3 day(s)	15 %
Dry Hop	Citra	15 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M54 Californian Lager	Ale	Dry	11 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	Kwas mlekowy	45 g	Boil	50 min

Spice	Skórka słodkiej pomarańczy	45 g	Boil	0 min
Water Agent	Kwas mlekowy	15 g	Mash	0 min