

# Kwasota

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- Gravity **9.3 BLG**
- ABV ---
- IBU ---
- SRM **4.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **3 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (48.8%)	80 %	4
Grain	Caramunich I	0.1 kg (2.4%)	70 %	90
Grain	BESTMALZ - Best Wheat Malt	2 kg (48.8%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Mount Hood	10 g	40 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis S-33	Wheat	Dry	11 g	---
WLP630 - Berliner Weisse Blend	Ale	Liquid	50 ml	White Labs