

# Kwasy na warsztat

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- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **36.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15.5 liter(s)**

## Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.3 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **29.1 liter(s)** of **76C** water or to achieve **36.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.1 kg (50%)	82 %	4
Grain	Viking Wheat Malt	2.1 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	cascade pl 2017	20 g	60 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	57 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloe T	1.25 g	Boil	5 min