

Lekki kwasik

- Gravity **10 BLG**
- ABV **4 %**
- IBU **9**
- SRM **3**
- Style **Fruit Beer**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Żytni | 0.4 kg (8.3%) | 85 % | 8 |
| Grain | Płatki owsiane | 0.8 kg (16.7%) | 85 % | 3 |
| Grain | Pszeniczny | 0.6 kg (12.5%) | 85 % | 4 |
| Grain | Pilzneński | 2.5 kg (52.1%) | 81 % | 4 |
| Sugar | Milk Sugar (Lactose) | 0.5 kg (10.4%) | 76.1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 15 g | 60 min | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|----------|
| Other | Wild Sour Pitch | 2.5 g | Primary | 2 day(s) |