

Pasztet na kwasie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|---------------|-------|-----|
| Grain | Słód Pilzeński | 2 kg (47.6%) | 80 % | 3 |
| Grain | Słód Pszeniczny | 2 kg (47.6%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (4.8%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Aroma (end of boil) | Citra | 10 g | 20 min | 12 % |
| Boil | Citra | 5 g | 35 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------|------|------|--------|---------------------|
| Lachancea | Ale | Dry | 20 g | WildBrew PhillySour |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|------|
| Other | Cytryny | 5 g | Primary | --- |
| Other | Kwaśne jabłka | 5 g | Primary | --- |