

# kwasek z pigwowcem

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **8**
- SRM **3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (50%)	80 %	4
Grain	Strzegom Pszeniczny	2 kg (50%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Puławski	10 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hornindal kveik	Ale	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Other	pigwa	2000 g	Secondary	10 day(s)