

# Kwas YX

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **13**
- SRM **3**
- Style **Grodziskie**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.6 kg (74.3%)	81 %	4
Grain	Wędzony bukiem Viking Malt	0.3 kg (8.6%)	82 %	10
Grain	Grodziski pszeniczny wędzony dębem	0.6 kg (17.1%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	15 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10 g	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	kwask mlekowy	4.5 g	Boil	1 min
Other	lactobacilus	10 g	Primary	1 day(s)