Kwaśne to

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **4**
- SRM **2.6**
- 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 **20 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **24 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg *(66.7%)*	85 %	4
Grain	Viking Pale Ale malt	1 kg *(33.3%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki	2000 g	Secondary	5 day(s)
Flavor	Ananas	1000 g	Secondary	5 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.