

# Kwasota

- Gravity **9.3 BLG**
- ABV ---
- IBU ---
- SRM **4.4**
- 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 **3 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński        | 2 kg (48.8%)  | 80 %  | 4   |
| Grain | Caramunich I               | 0.1 kg (2.4%) | 70 %  | 90  |
| Grain | BESTMALZ - Best Wheat Malt | 2 kg (48.8%)  | 82 %  | 4   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Mash    | Mount Hood | 10 g   | 40 min | 5.5 %      |

## Yeasts

| Name                           | Type  | Form   | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| Fermentis S-33                 | Wheat | Dry    | 11 g   | ---        |
| WLP630 - Berliner Weisse Blend | Ale   | Liquid | 50 ml  | White Labs |