

kwass

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1 kg (36.4%)	85 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (54.5%)	80 %	7
Grain	BESTMALZ - Best Pilsen	0.25 kg (9.1%)	80.5 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Kohatu	50 g	5 day(s)	7.8 %
Boil	Vic Secret	5 g	60 min	16.3 %
Dry Hop	Vic Secret	45 g	5 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	10 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Other	laktoza	250 g	Boil	15 min
Flavor	brzoskwinie/czarna porzeczka	250 g	Secondary	5 day(s)