Acid Natural

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **5**
- SRM **4.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26.7 liter(s)**

Steps

- Temp **62 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg *(30%)*	80 %	5
Grain	Pszeniczny	2.67 kg *(40%)*	85 %	4
Grain	Weyermann - Acidulated Malt	1.33 kg *(20%)*	80 %	6
Grain	Weyermann - Carapils	0.67 kg *(10%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	13.33 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis