

kwas na kwejkach

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **7**
- SRM **13.9**
- 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 **30 min**
- Evaporation rate **15 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **19 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **52.5 liter(s)**
- Total mash volume **73.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **52.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **-5.7 liter(s)** of **76C** water or to achieve **25.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	17 kg (81%)	80 %	5
Grain	Suflet Pale Ale malt	1 kg (4.8%)	80 %	5
Grain	Strzegom Słód Cookie	1 kg (4.8%)	70 %	70
Grain	diastatyczny	2 kg (9.5%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	20 min	11 %