

kwasier

- Gravity **10 BLG**
- ABV **4 %**
- IBU **5**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **60.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **41.6 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.63 kg (68.5%)	81 %	4
Grain	Pszeniczny	2.25 kg (27.4%)	85 %	4
Grain	owsiany	0.34 kg (4.1%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	22.5 g	60 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Dry	12.38 g	fermentis

Extras

Type	Name	Amount	Use for	Time
Other	probiotyk Sanprobi IBS	45 g	Primary	1 day(s)
Fining	mech irlandzki	9 g	Boil	15 min