

Czas na kwas #1

- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **9**
- SRM **3.1**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

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

Mash step by step

- Heat up **14 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 1.5 kg (37.5%) | 85 % | 4 |
| Grain | Strzegom Pale Ale | 0.5 kg (12.5%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |