

# Fast Kwas

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **30 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (80%)	81 %	5
Grain	Płatki pszeniczne	1 kg (20%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Culture	2 g	Vivomixx
WLP008 - East Coast Ale Yeast	Ale	Slant	150 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Cynk + odżywka	1 g	Boil	45 min
Fining	Whirlfloc T	1 g	Boil	15 min

## Notes

- Woda Biedra 1  
*Jul 7, 2020, 11:16 PM*