

# imperialny kwasik

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **5**
- SRM **4.3**
- 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 **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński klepiskowy bruntal	3 kg (46.2%)	81 %	4
Grain	Pszeniczny	3.5 kg (53.8%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	11 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	oowoce	4000 g	Secondary	7 day(s)