

# kwach

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **10**
- SRM **3.5**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (75%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (25%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	5 g	40 min	9.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

- -Lactobacillus plantarum swanson 10 kaps; ketle sour 26h
  - -Gotowanie 1h
- Jun 17, 2018, 6:02 PM*