

Kwas YX

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **13**
- SRM **3**
- Style **Grodziskie**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.6 kg (74.3%) | 81 % | 4 |
| Grain | Wędzony bukiem Viking Malt | 0.3 kg (8.6%) | 82 % | 10 |
| Grain | Grodziski pszeniczny wędzony dębem | 0.6 kg (17.1%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Perle | 15 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 10 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------|--------|---------|----------|
| Water Agent | kwask mlekowy | 4.5 g | Boil | 1 min |
| Other | lactobacilus | 10 g | Primary | 1 day(s) |