

# Kwas z porzeczką

- Gravity **10 BLG**
- ABV ---
- IBU **7**
- SRM **3.1**
- Style **American Amber Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name           | Amount         | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.5 kg (12.5%) | 60 %  | 3   |
| Grain | Pilznieński    | 2 kg (50%)     | 81 %  | 4   |
| Grain | Pszeniczny     | 1.5 kg (37.5%) | 85 %  | 4   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 12 g   | 60 min | 4.5 %      |

## Yeasts

| Name               | Type  | Form   | Amount | Laboratory       |
|--------------------|-------|--------|--------|------------------|
| FM20 Białe Walonki | Wheat | Liquid | 1 ml   | Fermentum Mobile |
| Oslo Kveik         | Ale   | Liquid | 1 ml   | ---              |

## Extras

| Type   | Name      | Amount | Use for   | Time      |
|--------|-----------|--------|-----------|-----------|
| Flavor | Porzeczki | 2500 g | Secondary | 14 day(s) |