

# Kwas z porzeczką

- Gravity **10 BLG**
- ABV **4 %**
- 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)