

Kwasimozo

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **7**
- SRM **2.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- 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 **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Pszoniczny | 1.5 kg (50%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (33.3%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (16.7%) | 80 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 6 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--------------|--------|-----------|-----------|
| Other | L. plantarum | 4.5 g | Primary | 2 day(s) |
| Other | maliny | 1500 g | Secondary | 10 day(s) |