

# Owocowy kwasek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **9**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.7 kg (79.7%)	80 %	4
Grain	Pszeniczny	1.2 kg (20.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kazbek	20 g	60 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	mrożone owoce na cichą	1000 g	Secondary	---