

# UWSTECZNIONY KWASIŻUR

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.3**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilszeński 6-rzędowy	3 kg (60%)	80 %	5
Grain	Płatki owsiane	0.5 kg (10%)	85 %	3
Grain	Castle Pale Ale	1.5 kg (30%)	80 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Pacifica (NZ)	20 g	15 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	20 g	10 min	4.8 %
Aroma (end of boil)	Belma	20 g	10 min	10 %
Aroma (end of boil)	Belma	30 g	5 min	10 %
Whirlpool	Pacifica (NZ)	10 g	2 min	4.8 %
Whirlpool	Nelson Sauvignon	30 g	2 min	11 %
Whirlpool	Nelson Sauvignon	20 g	0 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	35 ml	White Labs