

# Kwach

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- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **6**
- SRM **3.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2 kg (47.1%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (47.1%)   | 80 %  | 4   |
| Grain | Słód Zakwaszający   | 0.25 kg (5.9%) | --- % | 4   |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Aroma (end of boil) | Saaz (Czech Republic) | 25 g   | 15 min | 4.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |

## Notes

- Zakwaszenie brzezki 15-20 tabletkami Swanson L. Plantarum  
*Aug 31, 2017, 2:47 PM*