

# 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*