

# kwas

- Gravity **9.9 BLG**
- ABV ---
- IBU **40**
- SRM **4.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **22.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (66.7%)	79 %	6
Grain	Weyermann pszeniczny jasny	1.5 kg (33.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	15 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	14 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Flavor	Ananas	1000 g	Secondary	---
Other	Bakterie kwasu mlekowego	30 g	Secondary	---
Spice	zest z grejpfrut	40 g	Boil	1 min