

Kwasibrzuch

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **10**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------|----------------|-------|-----|
| Grain | Słód Pilzneński | 1.6 kg (56.1%) | 80 % | 4 |
| Grain | Słód pszeniczny | 1 kg (35.1%) | 82 % | 5 |
| Grain | Słód owsiany | 0.25 kg (8.8%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------|--------|--------|------------|
| Boil | Zula | 10 g | 60 min | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|-------------------------|--------|---------|--------|
| Other | Lactobacillus Plantarum | 2 g | Mash | --- |
| Fining | Whirlfloc | 4.5 g | Boil | 10 min |