

Kwasik

- Gravity **9.8 BLG**
- ABV **3.8 %**
- IBU **9**
- SRM **2.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **14.8 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **27.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 2.5 kg (59.5%) | 80.5 % | 2 |
| Grain | Płatki pszeniczne | 1 kg (23.8%) | 85 % | 3 |
| Adjunct | Pszenica niesłodowana | 0.5 kg (11.9%) | 75 % | 3 |
| Grain | Oats, Malted | 0.2 kg (4.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 6 g | 60 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 200 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | Czarna porzeczka | 900 g | Secondary | 14 day(s) |

Notes

- Problemy z zacierem, powolna filtracja. Zmiana na bazooke z zestawu.

Po gotowaniu i rozwodnieniu 21 litrów brzezki 10.

Schłodzone do 24 i zadanie drożdży. Wyniesione do piwnicy 17 stopni.
Apr 2, 2020, 12:14 AM