

# 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*