

# kwasik

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **79.4C**
- Add grains
- Keep mash **60 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.5 kg (71.4%)	81 %	5
Grain	Pszeniczny	0.5 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3

## Yeasts

Name	Type	Form	Amount	Laboratory
Lactobacillus	Ale	Liquid	3 ml	Vivimixx
FM53 Voss kveik	Ale	Liquid	1000 ml	FM

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sól	10 g	Boil	30 min
Water Agent	Cynk + odżywka	1 g	Boil	30 min