

kwasiór

- Gravity **10 BLG**
- ABV **4 %**
- IBU **5**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **49.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **60.5 liter(s)**

Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **27.1 liter(s)**
- Total mash volume **35.3 liter(s)**

Steps

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

Mash step by step

- Heat up **27.1 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **41.6 liter(s)** of **76C** water or to achieve **60.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------|-----------------|-------|-----|
| Grain | Pilznieński | 5.63 kg (68.5%) | 81 % | 4 |
| Grain | Pszeniczny | 2.25 kg (27.4%) | 85 % | 4 |
| Grain | owsiany | 0.34 kg (4.1%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 22.5 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|---------|------------|
| us 05 | Ale | Dry | 12.38 g | fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|---------|----------|
| Other | probiotyk Sanprobi IBS | 45 g | Primary | 1 day(s) |
| Fining | mech irlandzki | 9 g | Boil | 15 min |