

Kwasizur

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **4**
- SRM **3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 1.5 kg (45.5%) | 81 % | 6 |
| Grain | Strzegom Pilzneński | 1.8 kg (54.5%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Aroma (end of boil) | Green Bullet | 5 g | 10 min | 12.5 % |
| Aroma (end of boil) | Green Bullet | 5 g | 5 min | 12.5 % |
| Whirlpool | Green Bullet | 10 g | 0 min | 12.5 % |
| Whirlpool | Kaffir | 10 g | 5 min | 1 % |
| Dry Hop | Green Bullet | 30 g | 4 day(s) | 12.5 % |

Yeasts

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