

# Kwaśne jesienne

---

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **8**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **4.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	0.8 kg (53.3%)	85 %	4
Grain	Strzegom Pilzneński	0.7 kg (46.7%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lomik	10 g	30 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S04	Ale	Dry	10 g	---