

# Lekki kwszek

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- Gravity **7.3 BLG**
- ABV **2.8 %**
- IBU **10**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **13.5 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount       | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pilsner malt        | 1.5 kg (50%) | 82 %  | 4   |
| Grain | Weyermann pszeniczny jasny | 1.5 kg (50%) | 80 %  | 5   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Mosaic | 15 g   | 15 min | 10 %       |

## Yeasts

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

## Extras

| Type   | Name                  | Amount | Use for   | Time     |
|--------|-----------------------|--------|-----------|----------|
| Other  | lactobacillus brevis  | 5 g    | Primary   | 1 day(s) |
| Flavor | Wisnie lub pomarancza | 1000 g | Secondary | 5 day(s) |