

# Mam kwaśną minę

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **6**
- SRM ---
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **7 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.43 kg (73.9%)	80 %	---
Grain	Słód pszeniczny	0.86 kg (26.1%)	82 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	8.57 g	20 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
dicoflor 60	Wine	Dry	171.43 g	---
FM42 Stare Nadreńskie	Ale	Slant	285.71 ml	Fermentum Mobile