

UWSTECZNIONY KWASIŻUR

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **24**
- SRM **4.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|--------------|-------|-----|
| Grain | Castle Malting - Pilszeński 6-rzędowy | 3 kg (60%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.5 kg (10%) | 85 % | 3 |
| Grain | Castle Pale Ale | 1.5 kg (30%) | 80 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Aroma (end of boil) | Pacifica (NZ) | 20 g | 15 min | 4.8 % |
| Aroma (end of boil) | Pacifica (NZ) | 20 g | 10 min | 4.8 % |
| Aroma (end of boil) | Belma | 20 g | 10 min | 10 % |
| Aroma (end of boil) | Belma | 30 g | 5 min | 10 % |
| Whirlpool | Pacifica (NZ) | 10 g | 2 min | 4.8 % |
| Whirlpool | Nelson Sauvín | 30 g | 2 min | 11 % |
| Whirlpool | Nelson Sauvín | 20 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------|------|--------|--------|------------|
| WLP650 - Brettanomyces bruxellensis | Ale | Liquid | 35 ml | White Labs |