

# kwas

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **17**
- SRM **4.7**

## 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 **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Pszeniczny             | 1 kg (36.4%)   | 85 %   | 4   |
| Grain | Briess - Pale Ale Malt | 1.5 kg (54.5%) | 80 %   | 7   |
| Grain | BESTMALZ - Best Pilsen | 0.25 kg (9.1%) | 80.5 % | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Dry Hop | Kohatu     | 50 g   | 5 day(s) | 7.8 %      |
| Boil    | Vic Secret | 5 g    | 60 min   | 16.3 %     |
| Dry Hop | Vic Secret | 45 g   | 5 day(s) | 16.3 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safbrew S-33 | Ale  | Dry  | 10 g   | Safbrew    |

## Extras

| Type   | Name                         | Amount | Use for   | Time     |
|--------|------------------------------|--------|-----------|----------|
| Other  | laktoza                      | 250 g  | Boil      | 15 min   |
| Flavor | brzoskwinie/czarna porzeczka | 250 g  | Secondary | 5 day(s) |