

# Kwas z owocami

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **6**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.3 kg (76.7%)	80.5 %	3
Grain	Oats, Flaked	1 kg (23.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	5 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Hornindal kveik	Ale	Liquid	50 ml	Filip