

# Kwasik

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **11**
- SRM **7.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2 kg (47.6%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (11.9%)	60 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (40.5%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	10 g	60 min	4 %
Boil	Fuggles	17 g	40 min	4.5 %
Aroma (end of boil)	Lublin (Lubelski)	10 g	0 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	7 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Wiśnie	1500 g	Secondary	14 day(s)