

# Kwasimozo

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **7**
- SRM **2.5**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **75C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszoniczny	1.5 kg (50%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (33.3%)	80 %	4
Grain	Płatki owsiane	0.5 kg (16.7%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	6 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	L. plantarum	4.5 g	Primary	2 day(s)
Other	maliny	1500 g	Secondary	10 day(s)