

# Kwasizur

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **9**
- SRM **3.2**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **0 %**
- Size with trub loss **27 liter(s)**
- Boil time **10 min**
- Evaporation rate **10 %/h**
- Boil size **27.4 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **17.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny jasny IREKS	1.5 kg (38.5%)	80 %	6
Grain	Płatki orkiszowe	0.4 kg (10.3%)	80 %	4
Grain	Słód orkiszowy	0.5 kg (12.8%)	80 %	5
Grain	Pilznieński	1.5 kg (38.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Boil	Lublin (Lubelski)	15 g	10 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis