

# Kwasizur

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **4**
- SRM **3**
- Style **Berliner Weisse**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1.5 kg (45.5%)	81 %	6
Grain	Strzegom Pilzneński	1.8 kg (54.5%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Green Bullet	5 g	10 min	12.5 %
Aroma (end of boil)	Green Bullet	5 g	5 min	12.5 %
Whirlpool	Green Bullet	10 g	0 min	12.5 %
Whirlpool	Kaffir	10 g	5 min	1 %
Dry Hop	Green Bullet	30 g	4 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis