

# KWASIŻURY

---

- Gravity **10.6 BLG**
- ABV ---
- IBU **0**
- SRM **0**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **0 %**
- Size with trub loss **28 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size **23.47 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg	81 %	4
Grain	Wheat Malt, Ger	2 kg	84 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cluster	30 g	60 min	7.75 %