

Kwasota

- Gravity **9.3 BLG**
- ABV ---
- IBU ---
- SRM **4.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **3 min**
- Evaporation rate **10 %/h**
- Boil size **28.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **12.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **1 min** at **72C**
- Sparge using **20.7 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (48.8%) | 80 % | 4 |
| Grain | Caramunich I | 0.1 kg (2.4%) | 70 % | 90 |
| Grain | BESTMALZ - Best Wheat Malt | 2 kg (48.8%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Mash | Mount Hood | 10 g | 40 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|-------|--------|--------|------------|
| Fermentis S-33 | Wheat | Dry | 11 g | --- |
| WLP630 - Berliner Weisse Blend | Ale | Liquid | 50 ml | White Labs |