

# Lekki kwasik

- Gravity **10 BLG**
- ABV **4 %**
- IBU **9**
- SRM **3**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **3 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.4 kg (8.3%)	85 %	8
Grain	Płatki owsiane	0.8 kg (16.7%)	85 %	3
Grain	Pszeniczny	0.6 kg (12.5%)	85 %	4
Grain	Pilznieński	2.5 kg (52.1%)	81 %	4
Sugar	Milk Sugar (Lactose)	0.5 kg (10.4%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	15 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	Wild Sour Pitch	2.5 g	Primary	2 day(s)