

# Kwach powtórka

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **72**
- SRM **3.9**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (42.9%)	80 %	5
Grain	Żytni	1 kg (28.6%)	85 %	8
Grain	Briess - 2 Row Carapils Malt	1 kg (28.6%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvign	25 g	50 min	11 %
Whirlpool	Enigma (AUS)	25 g	50 min	17.2 %
Whirlpool	Simcoe	25 g	50 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP519 Stranda Kveik Ale	Ale	Liquid	40 ml	White Labs