

Kwas II

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **20**
- SRM **3.9**
- 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 **14 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **19.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (75%)	79 %	6
Grain	Pszeniczny	1 kg (25%)	82 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	10 g	60 min	6 %
Boil	Sybilla	10 g	30 min	6 %
Boil	Sybilla	10 g	20 min	6 %
Boil	Sybilla	10 g	10 min	6 %
Aroma (end of boil)	Sybilla	10 g	0 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew

Extras

Type	Name	Amount	Use for	Time
Flavor	Zest z grejpfruta	110 g	Boil	5 min
Flavor	Zest z cytryny	25 g	Boil	5 min
Flavor	Pulpa z Ananasa	1000 g	Secondary	7 day(s)

Notes

- Straty z gotowania ~0%, ponieważ końcówka zacieru wyciśnięta została przez worek filtracyjny.
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