

# Kwas po odejściu

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **6**
- SRM **2.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Pilznieński                | 2 kg (47.6%)   | 81 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (40.5%) | 80 %  | 4   |
| Grain          | Płatki pszeniczne          | 0.5 kg (11.9%) | 85 %  | 3   |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 5 g    | 60 min | 13.5 %     |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory      |
|----------------------|------|------|--------|-----------------|
| LIBERTY BELL ALE M36 | Ale  | Dry  | 20 g   | Mangrove Jack's |

## Extras

| Type   | Name         | Amount | Use for   | Time      |
|--------|--------------|--------|-----------|-----------|
| Flavor | Sok wiśniowy | 2000 g | Secondary | 14 day(s) |