

# kwasik

---

- Gravity **6.6 BLG**
- ABV **2.5 %**
- IBU **14**
- SRM **3.2**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.5 kg (46.9%)	85 %	4
Grain	Strzegom Pilzneński	1.5 kg (46.9%)	80 %	4
Grain	Karmelowy Czerwony	0.2 kg (6.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	60 min	4 %
Boil	Lublin (Lubelski)	40 g	5 min	4 %