

## kwasik X

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.8**

### Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.6 liter(s)**
- Total mash volume **32.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (64.1%)	85 %	4
Grain	Strzegom Pszeniczny	2 kg (25.6%)	81 %	6
Grain	Strzegom Karmel 30	0.3 kg (3.8%)	75 %	30
Liquid Extract	WES ekstrakt słodowy jasny	0.5 kg (6.4%)	80 %	---

### Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	200 ml	FM