

Mam kwaśną minę

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **6**
- SRM ---
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.2 liter(s)**
- Boil time **20 min**
- Evaporation rate **7 %/h**
- Boil size **23.7 liter(s)**

Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **19.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.43 kg (73.9%) | 80 % | --- |
| Grain | Słód pszeniczny | 0.86 kg (26.1%) | 82 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Marynka | 8.57 g | 20 min | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|-----------|------------------|
| dicoflor 60 | Wine | Dry | 171.43 g | --- |
| FM42 Stare Nadreńskie | Ale | Slant | 285.71 ml | Fermentum Mobile |