

Owocowy kwasek

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **9**
- SRM **3.4**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **33.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.6 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **23.6 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **33.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4.7 kg (79.7%) | 80 % | 4 |
| Grain | Pszeniczny | 1.2 kg (20.3%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Kazbek | 20 g | 60 min | 4.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 12 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------------|--------|-----------|------|
| Flavor | mrożone owoce na cichą | 1000 g | Secondary | --- |