

# Pasztet na kwasie

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **14**
- SRM **3.1**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzeński	2 kg (47.6%)	80 %	3
Grain	Słód Pszeniczny	2 kg (47.6%)	85 %	4
Grain	Płatki owsiane	0.2 kg (4.8%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	10 g	20 min	12 %
Boil	Citra	5 g	35 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lachancea	Ale	Dry	20 g	WildBrew PhillySour

## Extras

Type	Name	Amount	Use for	Time
Other	Cytryny	5 g	Primary	---
Other	Kwaśne jabłka	5 g	Primary	---