# kwasik

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **5**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Pilzneński klepiskowy bruntal | 2 kg *(50%)* | 81 % | 4 |
| Grain | Pszeniczny | 2 kg *(50%)* | 85 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | lunga | 5 g | 60 min | 11 % |

## Extras

| Type | Name | Amount | Use for | Time |
|---|---|---|---|---|
| Flavor | owoce | 3000 g | Secondary | 7 day(s) |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.