

Prezydent Kwaśniewski

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **15**
- SRM **3.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **90 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **22 liter(s)** of **76C** water or to achieve **32.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (57.1%)	80 %	4
Grain	Pszeniczny	2 kg (38.1%)	85 %	4
Grain	Acid Malt	0.25 kg (4.8%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	15 g	60 min	4 %
Whirlpool	Lemon drop	50 g	40 min	4.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	500 ml	Fermentum Mobile

Notes

- Brzeczke schłodzić do 40 'C i dodać 25 tab. Biotyk. Przytrzymać do uzyskania PH 3,5
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