

# Chujowy pszeniczny KWACH

- Gravity **12.4 BLG**
- ABV ---
- IBU **27**
- SRM **4.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **4 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Acidulated Malt	0.4 kg (8.2%)	80 %	6
Grain	Maris Otter Crisp	1 kg (20.4%)	83 %	6
Grain	Weyermann - Carapils	0.5 kg (10.2%)	78 %	4
Grain	Weyermann - Pale Wheat Malt	3 kg (61.2%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	30 g	60 min	8.3 %
Dry Hop	Hallertau mittelfruh	50 g	7 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M27 Belgian Ale	Ale	Dry	10 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	kwiaty lawendy	10 g	Boil	15 min

Fining	mech irlandzki	10 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min

## Notes

- Zależało mi na kwaskowatym charakterze i drobnym nawiązaniu do szampana więc drożdże belgijskie. Piwo szwabskie więc chmiele szwabskie. Kilka pierdół w dodatkach. Słód zakwaszający, bo tak:  
*Mar 21, 2016, 10:22 PM*