

Fast Kwas

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU ---
- SRM **3.6**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **30 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **30 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|------------|-------|-----|
| Grain | Pilzneński | 4 kg (80%) | 81 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (20%) | 85 % | 3 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|---------|--------|------------|
| Lactobacillus | Ale | Culture | 2 g | Vivomixx |
| WLP008 - East Coast Ale Yeast | Ale | Slant | 150 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|--------|
| Water Agent | Cynk + odżywka | 1 g | Boil | 45 min |
| Fining | Whirlfloc T | 1 g | Boil | 15 min |

Notes

- Woda Biedra 1
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