

# kwaz

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **22**
- SRM **3.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	11 kg (71%)	82 %	4
Grain	Pszeniczny	3 kg (19.4%)	85 %	4
Sugar	Milk Sugar (Lactose)	1.5 kg (9.7%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Oktawia	50 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
lacidofil	Ale	Dry	9 g	---