

# Kwas po odejściu

---

- Gravity **8.3 BLG**
- ABV ---
- IBU **6**
- SRM **2.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2 kg (47.6%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (40.5%)	80 %	4
Grain	Płatki pszeniczne	0.5 kg (11.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	5 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LIBERTY BELL ALE M36	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Sok wiśniowy	2000 g	Secondary	14 day(s)