

# kwasek z pigwowcem

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **8**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5.5 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **22 liter(s)** of strike water to **73.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **77C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (50%) | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 2 kg (50%) | 81 %  | 6   |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Puławski | 10 g   | 60 min | 8 %        |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| hornindal kveik | Ale  | Slant | 100 ml | ---        |

## Extras

| Type  | Name  | Amount | Use for   | Time      |
|-------|-------|--------|-----------|-----------|
| Other | pigwa | 2000 g | Secondary | 10 day(s) |