

# Kwasiu

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **4**
- 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 **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type  | Name                | Amount     | Yield | EBC |
|-------|---------------------|------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (50%) | 81 %  | 6   |
| Grain | Pilzneński          | 3 kg (50%) | 81 %  | 4   |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Cascade | 20 g   | 60 min | 6 %        |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory |
|---------------------------|------|--------|--------|------------|
| WLP013 - London Ale Yeast | Ale  | Liquid | 100 ml | White Labs |