

# Nadkwasota (ziołowo-kwaśne)

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **17**
- SRM **4.7**
- Style **Spice, Herb, or Vegetable Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **100 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **100 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Pilsen	2 kg (33.3%)	80.5 %	4
Grain	Briess - Pale Ale Malt	2 kg (33.3%)	80 %	7
Grain	Pszeniczny	2 kg (33.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	25 g	20 min	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP 590	Ale	Liquid	25 ml	---

## Notes

- Nie specjalnie jestem zadowolony z dodatku lactobacillus rhamonus na etapie zakwaszania. Generalnie śmierdzą  
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