

# Owocowe kwaśne

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **10**
- SRM **3.2**
- 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 **9 liter(s)**
- Total mash volume **12 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (55.6%)	80 %	4
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.5 kg (33.3%)	80 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (11.1%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Mittelfruh	30 g	60 min	3 %
Aroma (end of boil)	Hallertau Mittelfruh	10 g	10 min	3 %
Dry Hop	Hallertau Mittelfruh	10 g	7 day(s)	3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP645 - Brettanomyces clausenii	Ale	Liquid	70 ml	White Labs