

## Kwas z owocami

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **6**
- SRM **2.8**
- Style **Berliner Weisse**

### 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 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield  | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 3.3 kg (76.7%) | 80.5 % | 3   |
| Grain | Oats, Flaked               | 1 kg (23.3%)   | 80 %   | 2   |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 5 g    | 60 min | 10 %       |

### Yeasts

| Name            | Type | Form   | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| Hornindal kveik | Ale  | Liquid | 50 ml  | Filip      |