

kwaśna kasiula

- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **2**
- SRM **3.2**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **18.9 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.2 kg (52.4%)	82 %	4
Grain	Pszeniczny	2 kg (47.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	saaz	5 g	60 min	2.98 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM51 Grodzie Dębowe	Wheat	Slant	300 ml	Fermentum Mobile
Lactobacillus plantarum	Ale	Culture	5 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	marakuja	500 g	Secondary	7 day(s)
Flavor	mango	500 g	Secondary	7 day(s)

Notes

- zakwaszanie w kotle 48 godzin. warka podzielona na 2.
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