Kwaśne To! #2

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **5**
- SRM **6.2**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **40 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **40 min** at **72C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg *(44.4%)*	83 %	5
Grain	Viking Pale Ale malt	2 kg *(44.4%)*	80 %	5
Grain	Zakwaszający	0.25 kg *(5.6%)*	80 %	3.5
Grain	Strzegom Karmel 150	0.25 kg *(5.6%)*	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	15 g	60 min	3.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us05	Ale	Slant	250 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Śliwki	4250 g	Secondary	14 day(s)

Notes

- Zaszczepić lacto z probiotyku po ferm. burzliwej.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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