Kwasibrzuch

- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **10**
- SRM **2.8**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **11.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **8.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	1.6 kg *(56.1%)*	80 %	4
Grain	Słód pszeniczny	1 kg *(35.1%)*	82 %	5
Grain	Słód owsiany	0.25 kg *(8.8%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zula	10 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safeale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Lactobacillus Plantarum	2 g	Mash	---
Fining	Whirlfloc	4.5 g	Boil	10 min

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