

## Lato w mieście

---

- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **2.2**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **6.7 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **5.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	0.6 kg (44.4%)	80 %	4
Grain	Pszeniczny	0.6 kg (44.4%)	85 %	4
Grain	Płatki żytnie	0.15 kg (11.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	12 g	30 min	4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	5.5 g	---

### Extras

Type	Name	Amount	Use for	Time
Flavor	Maliny mrożone	500 g	Secondary	7 day(s)