

Miętowa lemioniadka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	2.7 kg (65.9%)	81 %	4
Grain	Pszeniczny	1 kg (24.4%)	80 %	4
Grain	Płatki owsiane	0.4 kg (9.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	11 g	60 min	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	1 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Mięta	15 g	Boil	5 min
Spice	Trawa cytrynowa	10 g	Boil	5 min