

# Trawa

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **17**
- SRM **4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **80 C**, Time **5 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **80C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (25%)	81 %	4
Grain	Pszeniczny	3 kg (75%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	20 g	20 min	4 %
Aroma (end of boil)	Oktawia	10 g	60 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - BW11 Bavarian Wheat	Wheat	Dry	10 g	Gozdawa

## Extras

Type	Name	Amount	Use for	Time
Herb	Trawa cytrynowa	5.83 g	Boil	10 min
Fining	Mech irlandzki	5.83 g	Boil	10 min