

# Ucieczka na Tempelhof

- Gravity **7.6 BLG**
- ABV **2.9 %**
- IBU **7**
- SRM **2.8**
- 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 **14 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.6 liter(s)**
- Total mash volume **10.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **7.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilzneński	1.5 kg (58.8%)	80 %	4
Grain	Słód pszeniczny	0.9 kg (35.3%)	82 %	5
Grain	Słód owsiany	0.15 kg (5.9%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	4 g	60 min	11 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Probiotyk Sanprobi IBS	20 g	Mash	---
Fining	Mech irlandzki	4 g	Boil	10 min