

## Lato w mieście IV

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- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **21**
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **7.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.95 kg (51.4%) | 80 %  | 5   |
| Grain | Pszeniczny           | 0.4 kg (21.6%)  | 85 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (27%)    | --- % | --- |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 28 g   | 30 min | 4.3 %      |

### Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 75 ml  | Wyeast Labs |

### Extras

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