

## Lato w mieście VII

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **20**
- SRM **2.5**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **4.5 liter(s)**
- Total mash volume **6.3 liter(s)**

### Steps

- Temp **66 C**, Time **90 min**

### Mash step by step

- Heat up **4.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.8 kg (34.8%) | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (43.5%)   | 85 %  | 4   |
| Sugar | Laktoza             | 0.5 kg (21.7%) | --- % | --- |

### Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | Lunga | 15 g   | 30 min | 9.4 %      |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory  |
|-------|------|-------|--------|-------------|
| US-05 | Ale  | Slant | 11 ml  | Wyeast Labs |

### Extras

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