

Lato w mieście VIII

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **4.6**
- 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 **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

Steps

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

Mash step by step

- Heat up **6.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (57.7%) | 80 % | 4 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (19.2%) | 79 % | 22 |
| Grain | Cookie | 0.6 kg (23.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | citra | 10 g | 30 min | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|-------------|
| US-05 | Ale | Dry | 11.5 g | Wyeast Labs |

Extras

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