

Leshen

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **7**
- SRM **4.3**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	15 g	15 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP648	Ale	Liquid	30 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Flavor	Żurawina	200 g	Secondary	14 day(s)