

## ART 9

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU ---
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.2 kg (35.3%)	81 %	4
Grain	Pszeniczny	1.2 kg (35.3%)	85 %	4
Grain	Płatki owsiane	1 kg (29.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	35 g	20 min	12 %
Whirlpool	Galaxy	35 g	20 min	15 %
Dry Hop	Topaz	25 g	3 day(s)	15 %

### Yeasts

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

### Notes

- Brzeczke zakwaszamy bakteriami kwasu mlekowego  
*Jun 7, 2017, 11:50 PM*