

# daj te dwa miecze - wędzony lichtentainer

- Gravity **8.8 BLG**
- ABV **3.4 %**
- IBU **4**
- SRM **3**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **15 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (50%)	80 %	4
Grain	Grodziski pszeniczny wędzony dębem	1 kg (33.3%)	80 %	3
Grain	Strzegom Pszeniczny	0.5 kg (16.7%)	81 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	5 g	15 min	11.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Safale
L.plantarum	Ale	Dry	10 g	Sanprobi IBS

## Extras

Type	Name	Amount	Use for	Time
Flavor	Porzeczki czarne	20000 g	Primary	4 day(s)