

# Lato w mieście - czerwona porzeczka

- Gravity **10 BLG**
- ABV **4 %**
- IBU **16**
- SRM **2.8**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.2 liter(s)**
- Total mash volume **6.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **5.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount          | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 0.75 kg (43.5%) | 90 %  | 5   |
| Grain | Pszeniczny           | 0.75 kg (43.5%) | 85 %  | 4   |
| Grain | Płatki żytnie        | 0.125 kg (7.2%) | --- % | --- |
| Grain | Płatki jęczmienne    | 0.1 kg (5.8%)   | --- % | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Sybilla | 25 g   | 30 min | 3.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5.5 g  | ---        |

## Extras

| Type   | Name               | Amount | Use for   | Time     |
|--------|--------------------|--------|-----------|----------|
| Flavor | Czerwona porzeczka | 500 g  | Secondary | 7 day(s) |