

Lato w mieście IV

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **21**
- SRM **2.5**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.3 liter(s)**

Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	0.95 kg (51.4%)	80 %	5
Grain	Pszeniczny	0.4 kg (21.6%)	85 %	4
Grain	Płatki owsiane	0.5 kg (27%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	28 g	30 min	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	75 ml	Wyeast Labs

Extras

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