

## Lato w mieście - Malina

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **19**
- 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	Lublin (Lubelski)	25 g	30 min	4 %

### Yeasts

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

### Extras

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