

## Lato w mieście VI

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **22**
- SRM **2.7**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lunga	15 g	30 min	9.4 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	11 ml	Wyeast Labs

### Extras

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