

Miętowa lemioniadka

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **10**
- SRM **3.7**
- Style **Berliner Weisse**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **16.4 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------|----------------|-------|-----|
| Grain | Pilznieński | 2.7 kg (65.9%) | 81 % | 4 |
| Grain | Pszeniczny | 1 kg (24.4%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (9.8%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 11 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP518 - Opshaug Kveik Ale | Ale | Liquid | 1 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|-------|
| Spice | Mięta | 15 g | Boil | 5 min |
| Spice | Trawa cytrynowa | 10 g | Boil | 5 min |