

# Owocowe działkowe

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **10**
- SRM **5**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **72C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (55.2%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (13.8%)	79 %	10
Grain	Płatki pszeniczne	1 kg (13.8%)	60 %	3
Grain	Weyermann - Pale Ale Malt	0.75 kg (10.3%)	85 %	7
Grain	Płatki owsiane	0.5 kg (6.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	20 g	60 min	5.5 %