

# Miętowa lemoniada

- 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 | Pilzneński     | 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 |