

# Lato w Gettcie

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- Gravity **8 BLG**
- ABV **3.1 %**
- IBU **9**
- SRM **2.4**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.5 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.8 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **29.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2 kg (54.1%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 1 kg (27%)     | 85 %  | 4   |
| Grain | Płatki owsiane      | 0.7 kg (18.9%) | --- % | --- |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Izabella | 15 g   | 60 min | 5.1 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory  |
|-------|------|------|--------|-------------|
| US-05 | Ale  | Dry  | 11 g   | Wyeast Labs |

## Extras

| Type   | Name           | Amount | Use for   | Time     |
|--------|----------------|--------|-----------|----------|
| Flavor | Maliny mrożone | 1000 g | Secondary | 7 day(s) |