

# Lato w mieście VIII

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **19**
- SRM **4.6**
- 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 **6.5 liter(s)**
- Total mash volume **9.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **6.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (57.7%)	80 %	4
Grain	Strzegom Monachijski typ II	0.5 kg (19.2%)	79 %	22
Grain	Cookie	0.6 kg (23.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	citra	10 g	30 min	13.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Wyeast Labs

## Extras

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