

# Lato w mieście XI

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- Gravity **8.5 BLG**
- ABV **3.3 %**
- IBU **17**
- SRM **2.6**
- Style **Berliner Weisse**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **10 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **5 liter(s)**
- Total mash volume **7 liter(s)**

## Steps

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

## Mash step by step

- Heat up **5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **16.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	1 kg (50%)	81 %	4
Grain	Pszeniczny	1 kg (50%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	30 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	11 ml	Wyeast Labs

## Extras

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