

## Lato w mieście

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- Gravity **8.3 BLG**
- ABV **3.2 %**
- IBU **9**
- SRM **2.2**
- Style **Berliner Weisse**

### Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **22 %/h**
- Boil size **14.2 liter(s)**

### Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **6.7 liter(s)**

### Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **5.4 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **14.2 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.6 kg (44.4%)  | 80 %  | 4   |
| Grain | Pszeniczny          | 0.6 kg (44.4%)  | 85 %  | 4   |
| Grain | Płatki żytnie       | 0.15 kg (11.1%) | --- % | --- |

### Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 12 g   | 30 min | 4 %        |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 5.5 g  | ---        |

### Extras

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